

Spicy Summer Salsa

Yield: 1 cup

Ingredients

4 medium tomatoes
1 large jalapeño (cut in half lengthwise)
2 large cloves garlic
¼ cup onion (or ¼ of a small onion)
2-3 tablespoons cilantro
½ teaspoon salt
3 tablespoons raw apple cider vinegar

Method

Cut the tomatoes in half and remove the seeds. Cut the onion into a large piece and separate the layers. Place the tomatoes, garlic, jalapeño and onion onto a baking dish lined with parchment and broil until you have “burnt” the skins on both sides. Be careful with the garlic, it may cook faster than the other stuff so remove sooner if needed.

Allow the veggies to cool completely before adding them to a blender. Add the cooled veggies and the rest of the ingredients to a blender and pulse until you get the desired consistency. Add more salt if needed.

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