

Oven Roasted Salsa

4 TOMATOES

1 GREEN PEPPER

1 RED PEPPER

1 YELLOW ONION

4 CLOVES OF GARLIC

2 JALEPENO- OR IF PREFERED CANNED CHIPOLTE- 1 PEPPER WITH 1 TBL SAUCE

2 Limes

1 BUNCH CILANTRO

1/4 CUP CANOLA OIL- DIVIDED

1/8 CUP WHITE VINAGAR

SALT AND PEPPER TO TASTE

CUT THE PEPPERS, ONION, JALAPENO AND TOMATOES INTO QUARTERS AND PLACE THEM ON A SHEET TRAY WITH THE GARLIC CLOVES.

DRIZZLE THE 1/8 CUP OIL OVER VEGETABLES AND ADD SALT AND PEPPER. ROAST IN THE OVEN AT 375 UNTIL ONIONS ARE FULLY

COOKED ABOUT 15 TO 20 MINUTES. ONCE COOLED PUT ALL YOUR ROASTED VEGGIES IN A BLENDER AND SQUEEZE IN LIME, ADD

CILANTRO AND REMANDER OF OIL AND VINEGAR. IF USING CHIPOLTE NOW IS THE TIME TO ADD. OTHERWISE JUST USE ROASTED JALAPENO.

BLEND UNTIL COMBINED. TASTE FOR SALT AND ADD MORE IF NEEDED.