

Salsa Roja

Swick

Makes 3 cups | Active Time: 40 minutes | Total Time: 40 minutes

Chef's Notes

1/4 bunch of cilantro weighs about 1/2 oz (15 g).

If the color appears greenish-brown, then increase the California chiles for more red color.

Step 1: Preparing the Salsa Roja

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| <ul style="list-style-type: none">• 1 lb (450 g) Roma tomatoes• 2 each arbol chiles, de-stemmed• 2 each California chiles• 1 each jalapeño chile, de-stemmed• 3 oz (90 g) white onion• 2 each garlic cloves | Add the tomatoes, chiles, onion and garlic to a pot of boiling hot water. Add salt and boil until the tomatoes and chiles soften. Strain the ingredients and cool at room temp for about ten minutes. |
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Step 2: Combining the Ingredients

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| <ul style="list-style-type: none">• 1/4 bunch fresh cilantro, lower stems trimmed• salt (to taste)• black pepper, ground (to taste) | <p>Add fresh cilantro and the tomato mixture to a blender. Set the speed to medium, close the lid, and pulse until you reach a salsa consistency. Carefully open the lid, allow steam to escape, and check the texture.</p> <p>Adjust the texture and seasoning as desired.</p> |
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