

Roasted Tomato Salsa II

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Taste of Home Shortcuts Issue - August/September 2011

Start to Finish Time: 25 minutes

12 large tomatoes, halved and seeded; divided
1 bunch fresh cilantro, trimmed
1/4 cup lime juice
2 tablespoons olive oil
4 cloves garlic, peeled
2 teaspoons lime peel, grated
1 large sweet yellow pepper, finely chopped
6 jalapeno peppers, minced
12 green onions, thinly sliced
1 tablespoon ground cumin
1 tablespoon smoked paprika
1 tablespoon ground chipotle pepper
2 teaspoons salt
1/4 teaspoon hot sauce
tortilla chips

Arrange six tomatoes cut side down on a 15x10x1-inch baking pan. Drizzle with oil.

Broil four inches from the heat until the skin blisters, about 4 minutes. Cool slightly and drain well.

In a food processor, process the uncooked and cooked tomatoes in batches until chunky.

Transfer all to a large bowl.

Place the cilantro, lime juice, oil, garlic and lime peel in the food processor. Cover and process until blended. Add to the tomatoes.

Stir in the pepper, jalapenos, onions, cumin, paprika, chipotle pepper, salt and hot sauce.

Let stand one hour to allow flavors to blend.

Serve with chips.

Yield: 8 cups

Per Serving (excluding unknown items): 724 Calories; 34g Fat (37.7% calories from fat); 20g Protein; 107g Carbohydrate; 26g Dietary Fiber; 0mg Cholesterol; 4473mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 19 Vegetable; 1/2 Fruit; 5 1/2 Fat.