

# Mazie's Salsa Doja

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template approved



prep time  
5 minutes



total time  
35 minutes



servings  
4-8

## Ingredients

- 2 Pounds/950 grams plum tomatoes (~10.5 veggie servings)
- 2 Medium Jalapeno Peppers or Poblanos (1-2 veggie servings)
- 4 Unpeeled Garlic Cloves
- 1 Large Shallot (~1 veggie serving)
- 1 Medium Lime
- ¼ cup chopped Cilantro
- Kosher salt and pepper to taste

## Instructions

- 1 Preheat the oven to broil. In the meantime, wash tomatoes and place on a foil-lined baking sheet. Place in the oven for 5 minutes on one side or until the skin is blistered or blackened, with your tongs, flip the tomatoes over for another 5 minutes or blistered. Once finished, let them cool.
- 2 In an ungreased pan, roast the garlic and peppers, turning them occasionally for about 15 minutes. The garlic should be softened and charred and the peppers blistered. Once finished, let them cool.
- 3 Once the garlic and peppers are easy to handle, peel the garlic and cut the stem of the jalapeno/poblano peppers. If you would like for the salsa to be milder, leave some of the seeds.



- 4 In your food processor, pulse the garlic, peppers, and salt. Next add in the tomatoes (you can add them whole or cut out the center) and pulse until the puree thickens. Transfer the salsa into a large bowl. Add the cilantro, shallots, and lime juice (this will be to taste). Adjust your seasoning if necessary.
- 5 Store in the fridge for up to 4 days. Use it on chicken, eggs, etc. Enjoy!

This recipe is entirely veggies, roughly 13 servings.