

Salsa Roja

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

Swick

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

- 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.

Step 2: Combining the Ingredients

- 1/4 bunch fresh cilantro, lower stems trimmed
 - salt (to taste)
 - black pepper, ground (to taste)
- 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.
- Adjust the texture and seasoning as desired.