

Spicy Tomato Salsa with Cilantro and Chiles

BY RHODA BOONE EPICURIOUS SEPTEMBER 2014

YieldMakes 2 Cups

Ingredients

2 medium tomatoes (about 1 1/4 lbs)

2 cloves garlic

1 to 2 jalapeño peppers (depending on heat), stemmed and seeded

1 to 2 dried chile de arbol, stemmed and crushed

1 tablespoon lime juice

1 1/2 teaspoons kosher salt

1 tablespoon extra-virgin olive oil

2 tablespoons chopped cilantro

1/3 cup finely chopped red onion, rinsed in cool water and drained

Preparation

Bring a medium pot of water to a boil and cook tomatoes and garlic 2 minutes. Drain and rinse with cool water. Peel and core tomatoes.

In a food processor or blender, blend first seven ingredients until mostly smooth. Transfer tomato mixture to a mixing bowl and fold in cilantro and onion. Taste, adjust seasoning, and serve.