

Fire-Roasted Salsa

Courtesy of A Healthy Kitchen.

4 medium tomatoes
1 red pepper
1 poblano pepper
4 green onions
1 onion, peeled and quartered
2 cloves garlic, peeled
2 jalapeños
Juice of 1 lime
Sea salt and pepper to taste
Olive oil

Coat the vegetables with a little olive oil and either grill or broil in a very hot oven on a baking sheet until charred. Remove stems. Purée the vegetables in a food processor. Pour into a bowl; add lime juice and cilantro and season to taste with sea salt and pepper.