



Roasted Tomato Sauce

Serves 1

Ingredients:

- 4 ripe Plum (Roma) Tomatoes
- 1 small Onion , peeled and halved
- 3 cloves Garlic , with skin on
- 1 Pasilla Chile
- 1 cup Chicken Broth

Directions:

1. Turn the broiler on. Place the tomatoes, onion and garlic on a baking sheet and broil until the vegetables are blistered and soft, turning occasionally, approximately 10 minutes. Cool slightly.
2. Wipe the chile clean with a damp paper towel. Remove the stem and seeds.
3. Heat a small skillet until smoking. Place the chile in the skillet and toast until the aromatics are released, turning once. Remove chile immediately and break into pieces.
4. Place the vegetables, chicken broth and chile pieces in a blender and process until the mixture is a coarse puree. Set aside.