



Poblano Salsa

Serves 1

Ingredients:

- 2 Poblano Chiles
- 1 large Red Bell Pepper
- 1 tsp. Lime Juice
- 1 tsp. Olive Oil
- 1 tsp. Marjoram
- 1/4 tsp. Salt
- 1/4 tsp. Pepper
- 1/4 cup Red Onion , diced
- 1/2 cup Pine Nuts

Directions:

1. Preheat broiler. Place chiles and bell pepper in baking sheet and place under broiler. Broil until blackened, about 3-4 minutes per side. Place in a paper or plastic bag and seal. Allow to "sweat" for 5 minutes. Remove from bag and peel the skin and discard stems and seeds. Dice.
2. Place pine nuts in a toaster oven or skillet (tossing constantly) over medium high heat. Toast until golden, about 3 minutes. Toss all ingredients in a medium bowl. Set aside until ready to use.