



Recipes

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Salsa Roja

Prep Time: 10 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

Olive Oil , as needed

1 3/4 oz. Onion , diced

1 each Garlic Clove , small , diced

6 oz. Tomatoes , fresh , diced

1/2 each Serrano Pepper

1 1/2 tsp. Lime Juice , fresh

Ancho Chili Powder , to taste

Salt , to taste

Pepper , to taste

Directions:

1. Sauté onions, garlic, and chili pepper over medium heat until soft. Meanwhile, bring a pot of water to a boil, add tomatoes; simmer for 5 minutes.

2. Combine onions, garlic, chili pepper, tomatoes, and lime juice in a food processor and puree to desired consistency.

3. Transfer salsa to a sauté pan and reduce until slightly thickened. Season to taste with salt and ancho powder.