



Recipes

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Salsa Roja

Prep Time: 20 Minutes

Serves 1

Ingredients:

1 1/2 Tbsp. Mexican Oregano
1/4 tsp. Cumin Seed
1/4 tsp. Coriander Seed
9 each Roma Tomatoes , skinned
6 oz. Guajillo Peppers , stemmed, seeded, hydrated in hot water
1 1/2 oz. Chipotle , canned, rinsed
1/4 cup Cilantro Leaves
1 Tbsp. Lemon Juice
1 1/2 Tbsp. Sugar
1 1/2 Tbsp. Apple Cider Vinegar
1 1/2 Tbsp. Garlic , minced
Salt , as needed

Directions:

1. In a pan on medium high heat, toast the Mexican oregano, cumin seed, and coriander seed until fragrant. Transfer to spice grinder and finely grind.
2. Add all ingredients except salt to blender and pulse until uniform.
3. Season salsa with salt to taste and hold cold for service.