

# Salsa Roja Martajada

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## **Chunky Red Salsa (Makes about 3 cups)**

6 medium plum tomatoes

2 whole serrano peppers, stems removed

2 pieces white onion

1 garlic clove

Handful of cilantro

1 tsp kosher salt

→Cut tomatoes and serrano peppers in half lengthwise. Place tomatoes, serranos, and garlic clove on griddle or comal over medium heat. Roast until skins are blackened and vegetables are soft.

→Place onion, garlic, and one tomato in blender. Pulse until finely chopped. Add peppers and half of the cilantro. Pulse until combined. You will have a greenish looking paste at this point.

→Add remaining tomatoes and salt and pulse 4 times to achieve a chunky salsa. Add the cilantro and pulse an additional 2 times to incorporate it.

## NOTES:

- I only add a very small amount of onion because I don't want it to overpower the flavor of the tomatoes.
- You want the salsa to be chunky. So, try not to overmix it in the blender.
- I would suggest making this salsa the same day you would like to serve it. However, it will keep in the refrigerator for an additional 3-5 days.
- This salsa is great for eating with chips or serving with tacos.

*Recipe Source: Adapted Hugo Ortega's Street Food of Mexico.*

