

Smokey Salsa

Ingredients:

- 1 large poblano pepper
- 2 large tomatoes
- 1 jalapeño
- 3 cloves of garlic
- 1 whole onion
- 1/8 cup of cilantro chopped

Directions:

Preheat oven to broil.

Slice onion in half and place on baking sheet. Place poblano pepper, tomatoes, garlic (with skin on) and jalapeños on the baking sheet as well.

Put baking sheet in oven on top rack. Broil for 8-10 minutes.

Remove from oven and put all of the items from the baking sheet into a food processor. Chop until everything is well blended. Pour salsa into a bowl and stir in the cilantro.

Serve with fresh tortilla chips and enjoy!



Recipe courtesy of

<http://caleighskitchen.com>