

TOMATO SALSA

Servings 8 | Prep Time 30 mins | Total Time 60 mins

INGREDIENTS

- 4 tomatoes
- 2 red capsicum
- Olive oil
- 1 bunch spring onion, sliced
- 1 tsp sweet paprika
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1 tablespoon lemon juice
- 1 tablespoon white wine vinegar
- salt and pepper to taste

Optional

- 2 large Red Chilli's



METHOD

1. Preheat oven to 180°C.
2. Quarter the tomatoes and capsicums, then place on a baking tray and coat generously with olive oil. Place in the oven for 35-40 minutes, or until nicely roasted. Remove from oven and allow to cool.
3. Once cooled, transfer the ingredients to a blender or food processor along with the paprika, ground coriander, ground cumin, oregano, lemon juice and vinegar.
4. Blitz for a few moments to form a chunky salsa and season to taste with additional salt, pepper, and spices.
5. Transfer to a jar to store or serve immediately!

THERMOMIX METHOD

1. Preheat oven to 180°C.
2. Quarter the tomatoes and capsicums, then place on a baking tray and coat generously with olive oil. Place in the oven for 35-40 minutes, or until nicely roasted. Remove from oven and allow to cool.
3. Once cooled, place the ingredients in the Thermomix bowl along with the paprika, ground coriander, ground cumin, oregano, lemon juice, and vinegar.
4. Blitz on Turbo speed, 2-3 times (or until preferred consistency) to form a chunky salsa and season to taste with additional salt, pepper and spices.
5. Transfer to a jar to store or serve immediately!