

Recipe for:

FRESH GARDEN
SALSA WITH
ROASTED GARLIC

INGREDIENTS

- 1 head of garlic, roasted
- 5-7 San Marzano tomatoes, chopped (or other paste tomato variety)
- 1 jalapeno, chopped
- 1 onion, chopped
- 2 carrots, peeled and chopped
- 10-12 leaves fresh oregano
- juice of 1 lime
- 1 teaspoon cumin
- 1 tablespoon of olive oil
- 1/2 teaspoon of honey
- salt to taste

DIRECTIONS

1. Preheat oven to 400°F. Cut off top of garlic bulb and discard. Wrap remaining bulb in foil and roast in the oven for 20-25 minutes or until cloves are tender. Remove from oven and let cool. When cool enough to handle, squeeze all cloves from their paper into food processor.
2. Add all other ingredients to food processor and pulse until desired consistency is reached.
3. Serve with chips and enjoy!