



Ingredients:

- 6 Roma tomatoes, cut in half lengthwise
- 1 tbsp olive oil
- 1 medium white onion, quartered
- 1 clove garlic, peeled
- 1 small handful cilantro
- 1 jalapeno and/or hot pepper, chopped (depending on how spicy you like it, add both!)
- 1 lime

Preparation:

1. Preheat oven to 350 degrees.
2. Place tomatoes face up on a baking sheet lined with parchment paper. Spritz or lightly drizzle with olive oil. Bake until tomatoes start to turn black, approximately 45 minutes. Remove from oven and let cool.
3. Put all remaining ingredients in a food processor - blackened tomatoes, quartered onion, garlic clove, cilantro, chopped pepper, and the juice of 1 lime. Blend to desired consistency.

Tip: To cut the prep time down, skip roasting the tomatoes and just put them in the food processor raw.

Serve as a dip for veggies, a topping for crackers or a spread on wraps.