

Cherry Tomato Salsa

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1. Preheat the oven to 450F, rinse and dry all vegetables.
2. Drizzle 1 Tablespoon of olive oil on the sheet pan and spread all over in the pan.
3. Prepare the vegetables, remove the stems from the tomatoes, roughly chop the onion and slice the jalapeño crosswise. Place them on the sheet pan.
4. Roast 14 to 16 minutes in the oven, or until vegetables charred.
5. Remove from the oven, carefully transfer vegetables from the pan to the large bowl using the scoop.
6. Cool down the vegetable in the refrigerator for 1-2 hours or just enough temperature that the cilantros don't get cooked while blending.
7. Transfer the vegetable from the bowl to blender. Add 1/2 bunch of cilantro, 2 Tablespoons of **Garlic broth concentrate**, 1/2 teaspoon of cumin powder, 2 squeezed limes and Arbol chili pepper if you prefer spicier.
8. Set the blender, Blend with medium speed for 30-40 seconds.
9. Transfer to the bowl and rest in the refrigerator for 1-2 hours.