

Salsa - Slow Cooker method

October 4th, 2018

This recipe serves: 4

Prep Time: 00:15

Cook Time: 04:00

This salsa can be used as a dip with chips at the dining table, while watching the game, or as a sauce for tacos or enchiladas before cooking.

Ingredients:

Oven-Roast the following:

- 3 medium tomatoes or use 1 can Fire Roasted Tomatoes
- 2 large Oven Roasted Tomatillos or fresh Tomatillos, chopped
- 2 large poblano peppers (seeds and pith removed)
- 1 Green Bell Pepper (seeds and pith removed)
- 1 Red Bell Pepper (seeds and pith removed)
- 1 large Jalapeno Pepper (seeds and pith removed)
- 1 Garlic Clove

Blend or chop and mix thoroughly.

Add the following ingredients:

- 1/2 small Onion, chopped
- 1/4 cup Fresh Cilantro, chopped
- 1 tbsp Apple Cider Vinegar
- 1 tsp Paprika
- 1/2 tsp cumin

Optional:

- 1/2 Fresh Avocado, chopped

Directions:

Mix all ingredients and cook on low for 4 hours.

Optional: Simmer on the stovetop for about 1 hour.