

## Roasted Tomato–Cashew Salsa

Prep Time: 15 minutes  
Cook Time: 50 minutes  
Servings: 6  
Storage: 5 days  
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### Ingredients

- 1/3 cup cashews
- 6 dried cascabel chiles or 3 pasilla chiles, seeds removed \*
- 2 morita chiles \*
- 4 large tomatoes, cored
- 2 garlic cloves
- 2 tablespoons fresh lime juice
- 2 teaspoons kosher salt

### Instructions

Preheat oven to 250°. Arrange chiles on a rimmed baking sheet. Toast until chiles are fragrant, about 5-10 minutes. Be careful not to burn chiles. Remove chilies from oven to plate to cool.

Increase oven temperature 350°. Arrange cashews on same baking sheet roasting nuts, tossing once, until golden brown, 8–10 minutes. Let cool. Remove and discard stems from chiles.

Increase oven temperature to 450°. Roast tomatoes on a clean rimmed baking sheet until skin is browned and beginning to separate from flesh, 30–35 minutes. Transfer to a blender and add garlic, lime juice, and salt, blend until smooth. Add chiles and blend until coarsely chopped. Add cashews and pulse until coarsely chopped, about 5 pulses.

### Notes

Substitution for Cascabel chilies is Guijilo or Pequin chile peppers. You could use cayenne, but you will need less because cayenne's are hotter.

Salsa can be made 2 days ahead. Cover and chill. Bring to room temperature before serving.

*Adapted Rick Martinez recipe*

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