Roasted Tomato–Cashew Salsa

Prep Time: 15 minutes  
Cook Time: 50 minutes  
Servings: 6  
Storage: 5 days  
Author: Chef Chandra, S.O.U.L. Food

Ingredients

- ⅓ 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 Guajillo 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

CC’s S.O.U.L. Food  
Chef Chandra’s Seasonal/Sustainable, Organic, Unprocessed, and Local Food  
925.395.4185  
info@ccsoulfood.com