

Recipe adapted from *“The ‘I Don’t Know How to Cook’ Book—Mexican”*. By Linda Rodriguez



Roasted Red Pepper Salsa

1-1/2 large red bell peppers
1 T olive oil
12 green onions
1 can chopped black olives
1/3 c parmesan cheese
4-1/2 T lime juice
3 T fresh cilantro, chopped
1/2 t salt
1/4 t ground black pepper

Preheat oven to 350F. Remove core and seeds from red peppers and slice into 1/2" wide strips. Place on a baking sheet and brush insides with olive oil. Bake for one hour, cool and then chop into 1/4" pieces.

Remove any skin from the green onions. Chop 2" of the white and green part of the onion into 1/8" pieces.

Combine all of the ingredients into a mixing bowl and mix together. Refrigerate salsa for 12 hours. Before serving let salsa return to room temperature. Serve with chips, toasted bread or Mexican Roll-ups.