



Slow Cooker Roasted Salsa (Passover-Friendly)

Ingredients:

(For a 6-quart slow cooker)

- 25 Roma tomatoes, peeled
- 5 shallots
- 2 onions, cut into quarters
- 5 jalapeños, peeled
- 2 tsp salt
- 3 tsp sugar
- ¼ cup fresh lime juice

Optional herbs (add to taste):

Cilantro, parsley, chives or scallions

Heat tip: For a milder salsa, remove ribs and seeds from the jalapeños.
For more kick, leave a few ribs intact.

Instructions:

1. Place the Roma tomatoes, shallots, and quartered onions into the slow cooker.
 2. Slice the tops off the jalapeños. Remove ribs and seeds for a milder salsa, then add to the slow cooker.
 3. Cover and cook on HIGH for 3–4 hours, or until all vegetables are very soft.
 4. Turn off the slow cooker. Add salt, sugar, lime juice, and any herbs you choose to use.
 5. Blend to your desired consistency using an immersion blender.
No immersion blender? Carefully transfer the mixture to a food processor or blender and process in batches.
 6. Taste and adjust seasoning. Add more lime, salt, sugar, or heat as needed.
- No stress rule:** You don't have to follow the measurements exactly. Taste as you go. Make it your own.

- Store in airtight containers in the refrigerator for up to a week
- Freeze in **measured portions** for easy use throughout Passover
- Thaws quickly and keeps its flavor beautifully