



Salsa

Ingredients

(Serves 3. Prep Time: 15mins)

2 red bell peppers

1 stick celery

1 tbsp jalapeno paste

1 tsp vinegar

4 medium sized tomatoes

4 basil leaves

½ tsp red chilli powder

¼ tsp salt

Directions

Step 1. Burn red pepper on a grill or gas flame. rotate regularly till the peel is burnt from all sides.

Simultaneously, boil tomatoes till they appear soft

Step 2. Peel outer skin of red pepper and tomatoes

Step 3. Mix red pepper flesh, celery, basil leaves, tomatoes, jalapeno paste, red chili powder, vinegar, and salt

Step 4. Blend in a mixer taking care not turning it in a paste

Step 5. Transfer the contents to a hot pan. Heat for few minutes to burn extra water

Serve with DIP Nacho Chips or Taco Shells

