

Sara B.

## Mexican Salsa Rojo (red salsa)

### Ingredients

1 tablespoon olive oil  
2 onion diced  
1 red capsicum, diced  
2 chillies, deseeded and chopped  
2 garlic cloves, crushed  
800gm diced tomatoes  
1 teaspoon ground cumin  
pinch cayenne pepper  
1 teaspoon salt  
¼ cup chopped fresh coriander  
1 tablespoons lime juice

### Method

Heat oil in a large saucepan over medium heat. Add the onion, chilli and garlic and cook, stirring until onion is soft and beginning to brown.

Add the tomatoes, chillies, cumin, salt and cayenne. Cook, stirring occasionally until the tomatoes have broken down and thickened slightly – 8-10 minutes.

Use the stick blender to blend the sauce to desired consistency.

Stir in coriander and lime juice just before serving.

