

Category:Roasted Vegetable Salsa

O-007-51

Sauces, Gravies and Dressings

G4G Color Code

green

Sodium Code

low

Yield

100 Portions

Each Portion

¼ cup (2-¼ oz)

Pan Size and Number

18 x 26-Inch Sheet Pans (2)

Ingredients

Item	Measure	Weight	Approx issue
PEPPERS, BELL, FRESH, RED, WHOLE	undefined	9 lb	9 lb
TOMATOES, FRESH, PLUM, WHOLE	undefined	7 lb 11 oz	7 lb 11 oz
TOMATILLOS, FRESH, HUSKS REMOVED, WHOLE	undefined	6 lb	6 lb 2 oz
GARLIC, FRESH, WHOLE CLOVES, PEELED	undefined	12 oz	14 oz
OIL, VEGETABLE, CANOLA	1 cup	7-¼ oz	
LIME, JUICE, FRESH	½ cup	4 -! o z	
PEPPERS, JALAPENO, CANNED, DRAINED, MINCED	1 -!S c u p s	9-½ oz	
CILANTRO, FRESH, CHOPPED	2 cups	1-¾ oz	2 -!S o z
SALT	1 tbsp + 1 tsp	0.86 oz	
PEPPER, BLACK, GROUND	2 tsp	0.16 oz	

Directions

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.

2. In a mixing bowl toss the bell peppers and tomatoes with 1 Tbsp oil. Transfer vegetables to an (18 x 26-inch) sheet pan. In a second mixing bowl, toss the tomatillos and garlic with the remaining 1/2 cup (2 - 1/2 oz) canola oil and transfer to a second sheet pan.

3. Roast bell peppers and tomatoes on convection mode at 400°F (204°C) low fan, open vent for 7 minutes.

4. Place the sheet pan with tomatillos and garlic into the oven and roast all of the vegetables for an additional 8 to 10 minutes or until vegetables are tender and pepper skins are slightly browned/blackened. Remove pans from oven.

5. To remove pepper skins, place peppers in a bowl and cover with plastic wrap. Allow to cool for 20 minutes then peel skins off.

6. Place all roasted vegetables into a blender or food processor and pulse for 1 minute or until smooth. Add the lime juice, jalapeno peppers, cilantro, salt and black pepper; pulse for an additional 30 seconds. This step may have to be done in batches depending on blender or food processor capacity. Transfer salsa to serving pans or store in air-tight container for later use. CP: Refrigerate salsa at 41°F (5°C) until ready to serve.

Temperature

400°F (204°C)

Time

17 min.

Recipe Notes

1. In Step 7, roasted vegetables can be blended using an immersion blender.
2. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven you may need to add a couple to few minutes to the cook time to achieve the desired end state for the recipe).
3. Serving Note: This salsa is best made a day in advance of when it will be served. The flavors develop more when given time to rest under refrigeration.
4. Serving Suggestions: Use on any of the following bars: taco, burrito, potato bars or salad bar. Offer at breakfast at the egg station. This salsa pairs well with many Southwestern dishes including being used as a dressing on a taco salad.
5. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.
6. Original recipe number: O-007-03

Nutrition Facts

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Calories53
Carbohydrates7 g
Sugars*4 g
Protein1 g
Fat3 g
Saturated Fat0.2 g
Cholesterol0 mg
Sodium128 mg
Calcium15 mg
Fiber1.9 g