

Roasted Tomato Salsa



FOODSERVICE



SERVING SIZE: 40

Ingredients

- 16 1/4 cups **Furmano's Whole Peeled Tomatoes**, Roasted
- 1 7/8 quarts Reserved Juice From Tomatoes
- 1 1/4 cups Onion Ground
- 3/8 cup Jalapeno, Minced
- 3 1/3 tablespoons Minced Garlic
- 3 1/3 fluid ounces Lime Juice
- 3 1/3 fluid ounces Water
- 2 1/2 teaspoons Sazon
- 3 1/3 tablespoons Cilantro
- As Needed Salt
- As Needed Black Pepper

In This Recipe



Choice Whole Peeled Tomatoes

Preparation

1. Drain Tomatoes, pat dry. Cover a sheet pan with aluminum foil. Spray pan with pan spray then place tomatoes onto tray. Roast in a preheated 500* oven for 25 min.
2. Place Roasted Tomatoes in a food processor, Pulse and pour in Reserved Juice until desired consistency is reached.
3. Place pureed tomatoes & juice into a mixing bowl and add remaining ingredients