

Roasted Tomato Salsa

- 2 tomatoes, whole
- 1 or 2 red chillies, depending how spicy you like it.
- 2 cloves of garlic, skin on
- Half a red onion, finely diced.
- 1 lime
- Sea salt

In a frying pan dry roast, the tomatoes, chillies, and garlic. Let these blacken. Keep turning them so every side becomes charred.

Remove the skin from the garlic and the tomato, place into a pestle and mortar along with the chilli and bash up to be a paste.

Chuck the onion in and squeeze in the juice of the lime.

Give a little seasoning with flaked sea salt and serve.