

# SALSA SALAD DRESSING W/ ROASTED RED PEPPERS

YIELD: 40 1 oz. servings

Chef Vanessa LaBranche

## INGREDIENTS

- 2 large red peppers, roasted (about 2 cups)
- 2 cups of salsa
- 2 small onions, roughly chopped
- ¼ cup of red wine vinegar
- 4 cloves of fresh garlic
- 2 teaspoons of kosher salt
- 1 cup of extra virgin olive oil

## DIRECTIONS

1. Preheat oven to 425F.
2. Rub a tablespoon of the olive oil onto the red peppers and place on a sheet pan. Let roast in the oven until blackened. This process should take 20-25 minutes.
3. While the peppers are roasting, place the rest of the ingredients into a blender, except the remaining olive oil. When the peppers have finished roasting, allow to cool slightly until cool enough to handle.
4. Roughly chop the peppers, discarding the seeds. Place into the blender with the rest of the ingredients.
5. Turn your blender on medium speed and then slowly drizzle in the olive oil until it becomes creamy and emulsifies.
6. Serve immediately, or store in an air-tight container and or refrigerate until ready to use.

## RECIPE NOTES

Nutritional information per serving\*: 56 calories; 0.75 g sat. fat; 170 mg sodium; 2.1 g carbohydrate

*\* nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*