

Sikil P'ak (Pumpkin Seed Salsa)

<https://www.saveur.com/article/Recipes/Mexico-Pumpkin-Seed-Salsa>



Photo: Saveur Magazine

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Pumpkin Seed Salsa (Sikil P'ak)

Yield: makes about 1 1/2 cups

Ingredients

- 1 1/4 cups raw, unhulled pumpkin seeds
- 2 plum tomatoes, cored
- 1 habanero chile, stemmed
- 3 tbsp. finely chopped cilantro
- 3 tbsp. finely chopped chives
- Kosher salt, to taste



Instructions

1. Heat an 8" skillet over medium-high heat. Add pumpkin seeds, and cook, swirling pan often, until lightly toasted, about 3 minutes. Transfer to a food processor, and process until smooth, about 45 seconds; set aside.
2. Return skillet to heat and add tomatoes and chile; cook, turning as needed, until charred all over, about 5 minutes for the chile, 7 minutes for the tomatoes. Transfer to food processor with pumpkin seeds along with cilantro, chives, and salt, and pulse until smooth. Transfer to a bowl, and serve at room temperature.

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