

Winter Salsa with Pomegranate, Chipotle and Orange

- 1 cup pomegranate seeds
- 1 can diced tomatoes, 15 oz (or 1 lb roma tomatoes)
- 2 blood oranges (or regular oranges)
- 1 chipotle pepper (more if you like heat!)
- ½ yellow onion or 2 shallots, chopped finely
- ½ tsp cumin
- ½ tsp salt, pepper
- 1 tsp sugar
- 1 lime, juice and zest (more to taste)
- ¼ cup cilantro, chopped



picture by laylita.com

1. Set up your “mise en place” – ingredients, equipment, read through recipe twice.
2. “Peler à vif” 1 orange for supremes over a bowl (a fancy French trick I’ll show you) and set aside
3. In a food processor, add tomatoes, 1 peeled orange, spices, 1 chipotle and blend.

NOTE: I like mine a little chunky so I’m not blending everything, saving some ingredients for texture and crunch.

4. Pour into a bowl and gently stir in quartered orange supremes, pomegranate seeds and cilantro (save a few of each to garnish), onion or shallot, lime juice and zest
5. Taste and season to your taste. Swirl in some olive oil.
6. Top with a few pomegranate seeds, quartered orange supremes and a sprinkle of cilantro.

