



4 large Roma tomatoes
½ large white onion - quartered
3 garlic cloves - peeled
1 TBS chipotle peppers in adobo
2 TBS chopped cilantro
Salt

Heat a large non-stick skillet. Add the tomatoes, onion and garlic cloves. Brown at high heat, for about 8 minutes. Place the browned vegetables in the blender. Add the Chipotle peppers and blend well. Return the salsa to the pan, season with salt to taste and bring to a simmer. Cook for about 15 to 20 more minutes until sauce thickens. Cool sauce down completely. Add the chopped cilantro and serve with chips. Enjoy!

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