

Chipotle Chilli Salsa (HOT!)

Season: Summer/Autumn

Type: Side Dish (for Mexican)

Difficulty: Easy

Serves: 30-40 teaspoons

Fresh From Garden: Chilli, Capsicum, Lemon/Lime, Parsley

Recipe source: bbcgoodfood.com

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Tongs • Bowl and plate (lid) • Knife • Chopping Board • Disposable plastic gloves • Food Processor or Blender 	<ul style="list-style-type: none"> • 2 Red Capsicum • 2 Cups of Passata (or about 6 de-seeded tomatoes) • 2 cloves of garlic • 1 red onion • Juice of 1 lime (or 1 lemon) • 1 tablespoon Extra Virgin Olive Oil • 1 teaspoon finely chopped de-seeded chilli (Helper needs to supervise) • 1 teaspoon Chipotle pepper (tinned) • Large handful of Coriander (and Italian Parsley if desired)

What to do:

- Take the whole capsicum and scorch on a hot grill, over a gas hob flame or on a barbecue skin facing the heat until well charred, place in a bowl and cover for a few minutes
- Meanwhile mince (or microplane) the garlic cloves, finely chop the onion, and juice the lime (or lemon)
- **Using plastic gloves, cut the hot chilli from the garden lengthways and de-seed, then chop very finely. Your helper may do this for you.**
- Now take the Capsicum out of their bowl, deseed and take the top off, then peel the skin off.
- Place the Capsicum, garlic, lime/lemon juice, Coriander leaf (and Italian Parsley) and chopped onion in the blender/food processor with with the tablespoon of Extra Virgin Olive Oil. Blend until roughly combined (doesn't need to be smooth)
- If you would like mild salsa take some out now and place in small bowls.
- **Now add the chilli – fresh and Chipotle (more if you like it HOT!)**

Notes

I don't know how difficult it would be to find the Chipotle Peppers or Chipotle paste, I got them given to me from near Mexico! You can just use extra chilli but they do have an intense smoky flavour (apparently they are smoked red jalapeno peppers).