



# Grilled Vegetable Salsa



## INGREDIENTS

- 3 heirloom tomatoes
- 6 Campari tomatoes
- 12 tomatillos
- 3 poblano peppers
- 2 jalapeno peppers
- 2 shallots, sliced in half
- 1 garlic head, sliced in half
- 2 tbsp Gustare Vita olive oil
- 1 tsp Hy-Vee salt
- ½ lime, juiced

## PREPARATION

- 1 Heat a charcoal or gas grill for direct cooking to medium-high heat. Toss heirloom tomatoes, Campari tomatoes, tomatillos, poblano peppers, jalapeno peppers, shallots, and garlic with olive oil and salt in a large bowl. Place vegetables on the grill for 10-15 minutes, or until vegetables are blistered and bursting. Remove from the grill and cool.
- 2 Remove seeds from the poblano peppers and skins from the garlic. Pulse all in a blender until it reaches the desired consistency. Season with salt and lime juice.

## NUTRITION FACTS

Calories: 110  
Total Fat: 1.5g

Sodium: 590mg  
Carbohydrates: 23g  
Fiber: 5g  
Sugar: 11g  
Protein: 4g