



# ROASTED CAPSICUM SALSA

**Season:** All year if using frozen or bottled capsicum  
**From the garden:** Capsicum, coriander, lemon  
**Type:** Sauce  
**Difficulty:** Easy  
**Country of origin:** Mexico  
**Serves:** 30 tastes  
**Source:** [foodnetwork.com](http://foodnetwork.com)

## Equipment

- \*chopping board and knife
- \*bowl
- \*garlic press
- \*mixing spoon
- \*citrus juicer

## Ingredients

- \*4-5 roasted capsicum
- \*2 cloves garlic
- \*½ red onion
- \*handful of fresh coriander
- \*juice of ½ lemon
- \*salt and pepper to taste
- \*olive oil

## Method

- 1.chop the roasted capsicum
- 2.wash and chop the coriander leaves
- 3.chop the onion finely

4. peel the garlic and squeeze it through the garlic press
5. cut the lemon in half and juice
6. add the all the ingredients into a bowl and mix
7. season with salt and pepper
8. chill in the fridge till serving
9. drizzle with olive oil before serving

**Notes:** Fresh capsicum can be roasted by placing it under a hot grill till the skin turns black. Put them in a covered container to steam, and then peel off the skin. We are using frozen capsicum but roasted peppers from a jar would work too.

**Skills:** measuring, *mixing*, *chopping*