

## **chipotle pepita salsa**

Great as a taco topping or a dip with tortilla chips

### INGREDIENTS

1 cup pumpkin seeds  
6 large roma tomatoes, seeded and chopped  
½ yellow onion, chopped  
3 cloves garlic, chopped  
½ cup chopped fresh cilantro  
1 teaspoon cumin  
1 teaspoon ground coriander  
½ teaspoon chili powder  
2 canned chipotle chiles, chopped (smoked jalapeno peppers)  
1 tablespoon adobo sauce  
1 tablespoon extra virgin olive oil  
½ teaspoon salt  
½ teaspoon black pepper  
½ teaspoon sugar  
2 tablespoons freshly squeezed lime juice

### DIRECTIONS

Heat oven to 400° F degrees.

Spread pumpkin seeds on a baking sheet and toast until they begin to pop and turn brown, about 5 minutes.

Remove from oven and let cool.

In a blender, combine the chopped tomato, onion, garlic, cilantro, cumin, coriander, chili powder, chipotles, adobo sauce, olive oil, salt, sugar, and the toasted pumpkin seeds.

Stir in the lime juice.

Refrigerate salsa for at least 1 hour to allow flavors to combine.

Bring salsa to room temperature for 30 minutes before service.