

Roasted Tomato and Mint Salsa

6 large Roma tomatoes, tops removed
1 clove garlic
2 tbsp. lime juice
2 serrano peppers, minced, with seeds
1 1/2 tbsp. cilantro, minced
3 1/2 tbsp. spearmint, minced
1/2 tsp. lime zest
1/2 tsp. orange zest
1 pinch salt
1 tbsp. extra-virgin olive oil

In a black iron skillet over medium-high heat, cook the tomatoes until blackened all over. While still warm, pulse tomatoes with the garlic in a food processor until roughly chopped. Let cool to room temperature and add the remaining ingredients. Mix together and let sit at least 30 minutes before using. Serve salsa with venison chops, grilled pork, or tortilla chips. Makes 3 servings.

Nutrition information per serving: calories 108; protein 3 grams; fat 5 grams; sodium 24 mg