

MATBUCHA

Yield: 8 portions

Ingredients	Amounts
Extra-virgin olive oil	¼ cup
Garlic cloves, large, sliced thin	4 ea.
Fresno chile, seeded, minced	1 Tbsp.
Cumin seeds, toasted, ground	1 tsp.
Sweet paprika	1 tsp.
Red peppers, roasted, peeled, small dice	4 ea.
Tomatoes, canned, chopped	2 cups
Salt	½ tsp.
Black pepper, ground	¼ tsp.
Lemon zest	1 tsp.
Lemon juice	2 Tbsp.
Cilantro, chopped	2 Tbsp.

Method

1. Heat the olive oil over low heat in a medium saucepan. Add the garlic and let cook slowly until soft and lightly golden brown, approximately 4-5 minutes.
2. Add the fresno chiles and spices, cook for 1 minute or until aromatic.
3. Add the roasted peppers, let cook for 5 minutes until softened.
4. Add the tomatoes and continue to cook over medium low heat until the liquid has evaporated, approximately 30 minutes.
5. Remove from the heat, add salt, pepper, lemon zest and juice to taste.
6. Stir in cilantro.