

RECIPE | TOMATOES

# RANCHERA SAUCE



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## INGREDIENTS

- 2 lbs** Pure Flavor® Tomatoes On-The-Vine, cored
- 8 cups** water
- 2** jalapeno peppers, divided
- 1** yellow onion
- 1** lime, juiced
- ¼ cup** cilantro, finely diced
- 2 tbsp** garlic, minced
- 1 tbsp** vegetable oil
- Salt & pepper, to taste

## DIRECTIONS

- 1** In a large pot, bring water to boil. Add tomatoes and boil for 10 minutes, then remove and set aside to cool.
- 2** Cut onion into chunks and slice 1 jalapeno.
- 3** In a skillet, add oil, garlic, and sauté for 2 minutes. Add the tomatoes, smashing them to create a chunky paste.
- 4** Once all is smashed, add the lime juice and remaining jalapeno stirring quickly so it doesn't burn.
- 5** Remove from heat and top with cilantro; add salt and pepper to taste.
- 6** Serve and enjoy!



**25 min**

**10 min** | **15 min**  
PREP. | COOKING



**8**



**easy**