



Chipotle Salsa



This is a smooth, cooked sauce which is perfect as a side serving on most Mexican dishes. It goes particularly well with our [Black Bean and Cheese Quesadillas](#) or [Pulled Pork](#).

If you don't like too much heat you can adjust the chillies in this recipe to suit your taste. It can also work as a sauce for Enchiladas if you omit the extra chillies.

Serves 8

INGREDIENTS

- 1 onion, peeled and chopped
- 4 cloves garlic, crushed
- 2 tbsp vegetable oil
- 1 tsp oregano
- 3 tbsp white vinegar
- 2 tins chopped tomatoes
- 1 tbsp tomato puree
- 4 dried chipotle chillies or a small tin
- a few fresh chillies, finely chopped (optional)



RECIPE

1. If you are using dried chillies, pour boiling water over them and leave to soak while getting on with the recipe. Drain before using.
2. Gently fry the onion in the oil. Drain the chipotles and add to the pan.
3. Add the other ingredients except the fresh chillies, bring to the boil and simmer for about 15 minutes. Taste, add the fresh chillies if you require more heat, and cook for a while longer.
4. Leave to cool then puree. Serve at room temperature.