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Roasted Zucchini Salsa

Servings: 2 cups | Prep Time: 45 minutes | Total Time: 50 minutes

I admit that roasted zucchini salsa sounds...weird. Yet after hearing several friends rave about this salsa at one of our favorite restaurants I was convinced to go try it myself. If you're too scared to try this because of it's sound, let me tell you that YOU ARE MISSING OUT. This is a great alternative to traditional salsa, the roasted zucchini with the pureed pepitas becomes a smooth and insanelly delicious pairing with the cilantro and garlic. The roasting does take a bit but overall this recipe comes together in a snap and has little prep work. So, I dare you... give this a try and let me know your thoughts below!

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INGREDIENTS:

- 2 medium zucchini, halved lengthwise
- 1 handful cilantro, coarsely chopped
- 1 jalapeno, coarsely chopped
- 2 cloves garlic
- 1/4 cup pepitas, toasted
- 1/4 cup olive oil
- 1/2 lime, juice
- salt and pepper to taste

DIRECTIONS:

1. Brush the zucchini in oil, place it on a baking sheet with the cut side up and roast on the top shelf in a preheated 450F/230C oven until tender, about 45 minutes.
2. Puree everything in a food processor.

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