

Oven-roasted Veggies

What you'll need:

6 poblano peppers
8 firm tomatoes (I almost always use roma tomatoes)
3 or four bunches of green onions
Olive oil
Lime juice
Sea salt

What to do:

Start by preparing the veggies. Wash them and dry them well. The poblanos are cooked as they are, stem and all. Cut the tomatoes in half through the stem end. Trim both ends of the green onions. Put the veggies in a big bowl. I use a long, flat Tupperware container for the onions.

Pour 1/4 of olive oil and 2-4 Tablespoons of lime juice over the veggies, dividing it up if they aren't all in the same container. Sprinkle liberally with sea salt. Toss around until they are all coated in oil and salted.

Let sit at least an hour. Overnight is better.

Preheat your oven to broil.

Put all of your veggies in a single layer in a roasting pan or on cookie sheets. Keep the tomatoes cut side up. Broil for ten minutes, then turn the peppers and the onions. Broil for ten more minutes. I gave my tomatoes about five more minutes. A little charring is a good thing, but watch to make sure nothing burns.