



## Salvadorian Sauce

### Salsa de Tomate

*As Erika Lopez and Herson Peraza from La Palma, El Salvador, taught Lindsay Sterling in Portland, ME.*

**Note:** *Salsa de tomate* is a tomato sauce for serving with taquitos and [pupusas](#).

**Cooking time:** 15 min

**Makes:** 8 servings

### Ingredients

- 1/4 onion
- 3 tomatoes
- 1/4 green pepper
- 1 chicken bouillon packet or 1 tsp Better than Bouillon
- 1/2 cup water
- 1/2 tsp black pepper
- 1/8 tsp Goya sazón con azafrán or achiote for color

### Instructions

1. Blend all ingredients in blender.
2. Transfer sauce to a small pan.
3. Cook on medium until color darkens from pink to darker red.
4. Serve on the side of pupusas and drizzled on top of taquitos.