

*Heat oven to 425° and line a sheet pan with parchment paper*

**Ingredients**

- 10 tomatillos, cut in 1/4
- 1 lb on- the- vine tomatoes, cut in 1/4, seeds removed
- 2 large Anaheim peppers, seeds removed and sliced
- 2 jalapenos, seeds removed and sliced
- 1 medium red onion, sliced
- 1/4 Cup olive oil
- 1/2 teaspoon salt
- 1 Cup cherry tomatoes
- 4 cloves garlic, smashed
- 1 teaspoon cumin
- 1/2 bunch cilantro, leaves only
- 1 lime, juiced

**Directions**

1. In a large mixing bowl, mix together tomatillos, on the vine tomatoes, Anaheim peppers, jalapenos, onion, olive oil and salt.
2. Spread onto a sheet pan and roast in the oven for 15 to 20 minutes. Let cool.
3. Transfer to a food processor and add remaining ingredients: cherry tomatoes, garlic, cumin, cilantro, and lime juice. Process until smooth.
4. Taste and adjust seasonings if needed.
5. Transfer to a serving bowl and serve with tortilla chips.
6. Serve and enjoy!