Salsa Casera De Jesusita

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Ingredients

6 to 7 Anaheim chiles, roasted and peeled
1 or 2 jalapeño peppers, roasted (optional)
½ teaspoon salt
3 cloves garlic, finely diced
1 () can Whole Tomatoes
¼ cup Tomato Sauce

Directions

In a food processor or blender, pulse the roasted and peeled chiles, jalapeño peppers (optional), salt, garlic, canned tomatoes, and tomato sauce for a few seconds. You do not want to puree it—chunky is best with this flavorful salsa.