



# Roasted Jalapeño Sriracha

Prep: 5 minutes | Cook: 10 minutes | Chill: 20 minutes | Total: 35 minutes

Yield: 16 servings | Serving Size: 1 tablespoon

## Ingredients

½ pound (8 ounces) jalapenos, left whole (about 4-6 jalapenos)

½ medium onion, cut into large chunks or thick wedges

1 tablespoon avocado oil or canola oil

4 garlic cloves, peeled and left whole

2 limes, juiced (about ¼ cup)

¼ cup water

1½ tablespoons granulated sugar

½ teaspoon salt

## Directions

1. Preheat oven broiler to high.
2. Line a baking sheet with a large piece of aluminum foil.
3. Place the jalapenos and onion on the baking sheet and toss with oil.
4. Place under the broiler, on the middle rack if your broiler is inside the oven and broil for 5 minutes.
5. Turn the jalapenos and onion pieces over, then add the garlic cloves to the baking sheet. Continue broiling until the vegetable are spotty-brown and charred in places, about 5 minutes.
6. Wrap the vegetables tightly with the foil and set aside for 20 minutes.
7. Open the foil carefully. One at a time, run the jalapenos under cool water while rubbing to remove the skins. Split the jalapenos lengthwise and scrape out the seeds.
8. Place the jalapenos, onion, garlic, lime juice, water, sugar, and salt in a blender. Blend until smooth, about 2 minutes.
9. Serve right away or chill before serving. Store in the refrigerator in an airtight container for up to 7 days.

**Nutrition Facts Per Serving: Calories: 10 | Total Fat: 0 g | Saturated Fat: 0 g  
Sodium: 75 mg | Total Carbohydrate: 3 g | Dietary Fiber: 0.5 g | Protein: 0 g**

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