

# IN THE KITCHEN<sup>with</sup> TAKE A BITE OF BC!

BCAITC's Chef Randle

KNIFE  
SKILLS

## BC GREENHOUSE ROASTED TOMATO & SRIRACHA AIOLI

- 3 medium, or 10 cherry, BC Greenhouse tomatoes
- 250 mL (1 cup) Mayonnaise
- 15 mL (1 Tbsp) Sriracha
- 1/2 lime, juiced
- 1 clove garlic, finely minced
- 15 mL (1 Tbsp) parsley, fresh or dried
- Salt and pepper to taste



### Method

1. Preheat oven to 400 F. Place tomatoes on parchment lined baking tray.
2. Cook for 10-15 minutes or until lightly caramelized. Let cool.
3. Crush tomatoes using your hands or a fork and strain out excess juices.
4. Using a blender or food processor mix tomatoes and all other ingredients until smooth.
5. Fill a squeeze bottle with the aioli for easy distribution on the sushi rolls.