

# TOMATILLO SALSA VERDE



Photo Credit: Delish

## INGREDIENTS

- 1 & 1/2 lb. **Tomatillos**
- 1/2 cup chopped **White Onion**
- 2 cloves (or more) **Garlic**
- 1/2 cup **Cilantro** leaves
- 1 tablespoon fresh **Lime Juice**
- 2 **Jalapeno Peppers** or 2 **Serrano Peppers**, stemmed, seeded and chopped
- **Salt** to taste

## DIRECTIONS

**Step 1:** Remove papery husks from tomatillos and rinse well.

**Step 2:** Cook the tomatillos

- (A) cut in half and place flat side down in the oven. Place under broiler 5-7 minutes
- (B) place in an oven skillet and cook on high heat, turning occasionally until the tomatillos are lightly browned.
- (C) bring a saucepan of water to a boil. Boil tomatillos for 5 minutes to cook.

**Step 3:** Pulse in blender or food processor: place the cooked tomatillos, lime juice, onions, garlic, cilantro, peppers in a blender or food processor and pulse until all ingredients are finely chopped and mixed.

Serve with chips or as a accompaniment to Mexican dishes.

Recipe: Bellingham Farmers Market

