



Tomatillo Salsa Verde

Prep Time : 10 minutes **Cook Time** : 15 minutes **Servings** : 3 cups **Source** : Simplyrecipes.com

INGREDIENTS

- 1 1/2 lb tomatillos
- 1/2 cup chopped white onion
- 2 cloves (or more) garlic (optional)
- 1/2 cup cilantro leaves
- 1 Tbsp fresh lime juice
- 2 Jalapeño peppers OR 2 serrano peppers, stemmed, seeded and chopped (you can use whole for more heat if you want)
- Salt to taste

DIRECTIONS

- 1 Remove papery husks from tomatillos and rinse well.
 - 2a Oven Roasting Method Cut the tomatillos in half and place cut side down on a foil-lined baking sheet. Add a few garlic cloves in their skin (if using) Place under a broiler for about 5-7 minutes to lightly blacken the skins of the tomatillos.
 - 2b Pan Roasting Method Coat the bottom of a skillet with a little vegetable oil. Heat on high heat. Place the tomatillos in the pan and sear on one side, then flip over and brown on the other side. Remove from heat.
 - 2c Boiling Method Place tomatillos in a saucepan, cover with water. Bring to a boil and simmer for 5 minutes. Remove tomatillos with a slotted spoon.
 - 3 Pulse in blender: Place the cooked tomatillos, lime juice, onions, garlic (if using), cilantro, chili peppers in a blender or food processor and pulse until all ingredients are finely chopped and mixed.
 - 4 Season to taste with salt. Cool in refrigerator.
- Serve with chips or as a salsa accompaniment to Mexican dishes.