

Sean's Salsa Verde

(From the Kitchen of Sean Landers)

Very rough estimates - you can eat it warm or chilled

Ingredients

- 1-2 avocados (Use more if you want it creamier)
- 7-8 tomatillos depending on size
- 2 jalapeños
- 1/3 bunch cilantro
- 4 garlic cloves
- oil of choice
- lime juice to taste
- salt to taste



Instructions

- 1) Husk Tomatillos
- 2) Pan Sear tomatillos, Jalapeños, and Garlic until there is a bunch of color on them (blistered)
- 3) Toss Tomatillos, Avocados, Garlic, cilantro with stems and one jalapeño into the blender with some oil of any kind (olive, canola, etc)
- 4) Add salt, lime juice, and additional jalapeños to taste.