

SHEET PAN SALSA VERDE

Prep Time: 10 minutes • Cook Time: 15–20 minutes

Servings: About 2 cups

Ingredients

- 1/2 medium white onion, quartered
- 8 medium tomatillos, husked and whole
- 2 small jalapeños, whole
- 2 cloves garlic, peeled
- 1/2 cup loosely packed cilantro (leaves and tender stems), roughly chopped
- 1/2 tsp salt, plus more to taste



Directions

1. Preheat your oven broiler. Arrange the onion, tomatillos, jalapeños, and garlic on a baking sheet. Sprinkle with salt.
2. Broil the vegetables until charred on one side, about 6–8 minutes. Remove the pan, flip the vegetables, and broil the other side until browned and blistered, about 4–6 minutes.
3. Remove vegetables from the oven and transfer to a blender or molcajete.
4. Add the cilantro and blend or grind until smooth. Taste and adjust for salt as needed.

Chef Ron's Notes

- Roast until you achieve deep blistering for the richest flavor.
- For milder heat, remove jalapeño seeds after roasting.
- Add a squeeze of lime for brightness if desired.
- Excellent served warm or chilled with tacos, grilled meats, or chips.