



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 sliced in half, side to side
- 2 small jalapeños, whole and sliced in half and remove stem
- 2 cloves garlic, peeled
- 1/2 cup loosely packed cilantro (leaves and tender stems), roughly chopped
- 1/2 tsp salt, plus more to taste
- fresh squeezed lime to taste

Directions

1. Preheat your oven broiler or set oven roast temperature to 450 degrees Fahrenheit. . Arrange the onion, tomatillos, jalapeños, and garlic on a baking sheet. Sprinkle with salt.
2. Broil or roast the vegetables until charred on one side, about 6–8 minutes. Remove the pan, flip the vegetables, and broil or roast the other side until browned and blistered, about 4–6 minutes.
3. Remove vegetables from the oven and transfer to a blender, molcajete or high sided bowl for immersion blending
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.