

Tomatillo Salsa Verde

Ingredients

6 medium tomatillos rinsed and husked.

1 jalapeno or 2 serrano chiles stemmed, seeded and chopped finely.

6-7 sprigs cilantro rough chop.

1/4 cup chopped red onion

1 tbsp fresh lime juice and salt to taste.

Instructions

1. Roast tomatillos and chilis on a baking sheet under a hot broiler until black and roasted, approximately 5-6 minutes a side. Flip and broil other side.
2. Place tomatillos, chiles and their pan juices in food processor.
3. Add 1/4 cup water, cilantro and pulse into a chunky mix.
4. Chop red onion and rinse under cold water. Drain and blot dry.
5. Stir onion, lime juice and salt into chile, tomatillo mix. Adjust seasonings to taste.
6. Serve with blue corn tortilla chips or as a sauce for chicken, pork or seafood.

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