

Salsa Verde

“ Wondering what to do with those tomatillos you picked up at the farmers’ market? Salsa verde is surprisingly easy to make, and it’s a delicious topping for many foods. Try it with chicken, eggs, steak, veggies, or just with chips. I like my salsa hot; you may want to adjust the spice to your tastes. ”

Ingredients

- ❖ 1 pound tomatillos (about 6 large ones), husked and chopped
- ❖ ½ cup onion, chopped
- ❖ 2 cloves garlic, minced
- ❖ 1 serrano chili pepper, minced
- ❖ 2 jalapeno peppers, minced
- ❖ 1 tsp salt
- ❖ 1 Tbsp olive oil
- ❖ 1 Tbsp chopped oregano
- ❖ 2 Tbsp chopped cilantro
- ❖ ½ tsp ground cumin
- ❖ ¼ cup lime juice

Directions

Preheat the oven to 375 degrees.

Mix the tomatillos, onion, garlic, peppers, olive oil, and salt in a baking dish and bake until very soft- about an hour.

Transfer to a blender or food processor. Add the other ingredients and mix until smooth.