

SALSA VERDE

PREP TIME

20 mins

COOK TIME

5 mins

SERVINGS

2

**You can roast the tomatillos the night before to save prep time.*

INGREDIENTS

- 1 Jalapeño
- 2 cloves Garlic, peeled
- Cilantro Stems
- ¼ cup Lime Juice
- ½ Avocado, pit and skin removed
- 4-6 Tomatillos - roasted*
- Olive Oil
- Salt & Pepper, to taste

**This recipe can be prepared with raw or roasted tomatillos.*

HOW TO ROAST TOMATILLOS IN THE BROILER

1. Preheat your oven to broil. If you do not have a broil setting, set your oven at 375°.
2. Next, peel off the outer brown skin that wraps the tomatillos and discard. Rinse the tomatillos.
3. Slice the tomatillos in half through the horizontal center (not up and down) and arrange on a large baking dish with the skin sides up. Brush lightly with oil.
4. Bake about 12 minutes until soft and skin side blakens a bit.
5. Lastly, remove and cool before using.

INSTRUCTIONS

1. Trim stem from the jalapeño.
2. Juice the lime; set aside 1/4 cup.
3. Add cooled, roasted tomatillos, the 1/4 cup of lime juice, and all other ingredients to blender; blend on high until desired smoothness.
4. Season with salt and additional lime juice to taste.

