

Apple and Tomatillo Filling

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

6 cups Tomatillos , husked, washed, large dice 6 cups Granny Smith apple, washed, large dice 3 cups White Onion , peeled, large dice 1/4 cup Extra virgin Olive Oil

1 1/2 tsp. Kosher Salt

3 Tbsp. Granulated Sugar

2 tsp. Ground Cumin

3 Tbsp. Fresh Lime Juice

Directions:

- 1. Combine all ingredients and roast at 400°F until slightly charred. (approx. 20 min.)
- 2. Store refrigerated until use.