



Salsa Verde

Serves 1

Ingredients:

- 1 1/2 lbs. Tomatillos , husked and rinsed
- 1 1/4 chopped White Onions
- 4 cloves Garlic , peeled
- 3 Jalapeno Peppers , stemmed
- 3 Tbsp. Vegetable Oil
- 1/2 cup Cilantro Leaves, coarsely chopped
- Salt and Pepper to taste

Directions:

1. Preheat oven to 450 degrees F. In a bowl, toss together tomatillos, onions, garlic, chilies, oil, salt and pepper. Transfer to a small baking dish. Roast for 45 minutes. Remove and let cool.
2. Place cooled mixture in processor and pulse blend until coarsely processed. Season to taste with salt.
3. *Shelf Life: 4 days. Makes about 3 cups.
4. NOTE: SALSA VERDE may be substituted with the following recipe:
3 7oz. cans Salsa Verde (Tomatillo salsa);
1/2 cup Cilantro Leaves;
3-4 Jalapeño Chilies, stemmed
5. Place in processor. Process until well combined.