



## Recipes

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### Charred Tomatillo Lime Crema

Prep Time: 30 Minutes

Cooking Time: 5 Minutes

Serves 12

#### Ingredients:

- 1 each Tomatillo , quartered, charred
- 1/2 cup Mexican crema
- 2 each Garlic clove
- 1 each Lime Zest
- 1 Tbsp. Lime Juice
- As needed Kosher Salt
- 1/4 cup Fresh Cilantro , chopped
- 1 Tbsp. Powdered Sugar

#### Directions:

1. Quarter tomatillo and place under a broiler until it slightly takes on a char.
2. Combine all ingredients into a blender and blitz until uniform.
3. Taste and adjust seasoning if needed
4. Reserve refrigerated until use.