



Recipes

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Charred Green Apple and Tomatillo Salsa

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

2 cups Tomatillos , husked, washed, quartered
2 cups White Onion , peeled, quartered
1 cup Granny Smith apple, washed, quartered
3 each Garlic clove
As needed Grapeseed Oil
1 cup Fresh Cilantro , chopped
1 cup Chicken Stock
2 tsp. Kosher Salt
1 tsp. Ground Cumin
1/4 tsp. Black Pepper
1/2 cup Pepita seeds, roasted, salted
2 Tbsp. Granulated Sugar

Directions:

1. Toss tomatillo, onion, apple, garlic in grapeseed oil and lay on a parchment lined sheet tray and roast at 400°F until charred. (approx. 20 min.)
2. Add to base of a blender.
3. Add remaining ingredients and blend to desired texture.
4. Taste and adjust seasoning if desired.
5. Store refrigerated until use.