

Green Tomato Salsa Verde

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Ingredients

1 Small Lime – Juiced (1-2 Tb)
1 Finely Chopped Garlic Clove
Salt & Pepper (to taste)
Pinch Garlic Powder
Pinch Cumin
Pinch Chili Powder
1 Tb Chopped Fresh Cilantro (omit if you Hate cilantro)
1/4 Cup Finely Chopped Onion (about $\frac{1}{2}$ small onion)*
2 Tb Finely Chopped Jalapeno (about $\frac{1}{2}$ small pepper)
1 $\frac{1}{2}$ Cups Chopped Green Tomatoes (about 2 tomatoes)

Directions

For Restaurant Style

It is not necessary to chop the ingredients.
Remove the stems and cores of the green tomatoes.
Place all ingredients into a food processor and puree to desired consistency.

For Chunky Style

Remove the stems and cores of the green tomatoes.
Chop all the ingredients and combine.
Refrigerate for at least 1 hour before serving.