

Tomatillo Salsa Verde

written by The Recipe Exchange | June 29, 2015

Ingredients

1 1/2 lbs fresh tomatillos
6 whole garlic cloves, peeled
1/2 onion, chopped
1 cup fresh cilantro
2 jalapeños, stems removed and deseeded (for extra heat use serranos instead)
juice and zest from 1 lime
1 tablespoon cumin powder
2 teaspoons honey
1 teaspoon sea salt

Directions

Preheat your broiler to high.

Remove the papery husks from the tomatillos and rinse them well. Cut the tomatillos in half and place cut side down on a baking sheet. Add the garlic cloves. Place the pan under the broiler for about 5-7 minutes, to lightly blacken the skin on the tomatillos. (You can also roast them in a 450°F oven for about 10 minutes). Allow to cool for a couple minutes.

Put the tomatillos, garlic, onion, cilantro, jalapeños, lime juice and zest, cumin, honey and salt into a high speed blender or food processor and blend until all ingredients are finely chopped and mixed. Store in refrigerator.