

Tomatillo Salsa Verde



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Tomatillo salsa verde, a delicious Mexican green salsa made with roasted tomatillos, chile peppers, lime juice, cilantro, and onion.

To cook the tomatillos, you can either roast them in the oven, or boil them. Roasting will deliver more flavor; boiling may be faster and use less energy. Either way works, though boiling is a more common way to cook the tomatillos.

INGREDIENTS

- 1 1/2 lb tomatillos
- 1/2 cup chopped white onion
- 1/2 cup cilantro leaves
- 1 Tbsp fresh lime juice
- 1/4 teaspoon sugar
- 2 Jalapeño peppers OR 2 serrano peppers, stemmed, seeded and chopped (you can use whole for more heat if you want)
- Salt to taste

I like to include a few garlic cloves in with the oven roasting method.

METHOD

1 Remove papery husks from tomatillos and rinse well.



2a Oven Roasting Method Cut the tomatillos in half and place cut side down on a foil-lined baking sheet. Place under a broiler for about 5-7 minutes to lightly blacken the skin.



2b Pan Roasting Method Coat the bottom of a skillet with a little vegetable oil. Heat on high heat. Place the tomatillos in the pan and sear on one side, then flip over and brown on the other side. Remove from heat.

2c Boiling Method Place tomatillos in a saucepan, cover with water. Bring to a boil and simmer for 5 minutes. Remove tomatillos with a slotted spoon.



3 Place tomatillos, lime juice, onions, cilantro, chili peppers, sugar in a blender or food processor and pulse until all ingredients are finely chopped and mixed. Season to taste with salt. Cool in refrigerator.

Serve with chips or as a salsa accompaniment to Mexican dishes.

Yield: Makes 3 cups.

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