

Roasted Tomatillo Salsa

Yields 3 cups

INGREDIENTS

- 8 fresh tomatillos, (~1.5 lbs.) husked & thoroughly washed
- 1/2 medium red onion, cut into ~3 chunks
- 4 fresh jalapeños
- 1 large handful cilantro (~1 cup loosely packed)
- 3 cloves fresh garlic
- 1 lime (+ zest from half)
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. cumin
- 1/4 tsp. crushed red pepper
- 1/4 cup. juice from roasted tomatillos *see instructions

INSTRUCTIONS

- Rub tomatillos & peppers with olive oil & sprinkle with salt.
- Broil at 400°F (or with broiler set to low/medium) for 15 minutes flip & continue broiling another 10 minutes.
- Remove from oven & set aside to cool. *The tomatillos will let out some juices during the roasting process. Save that liquid!
- In a food processor, add onion, garlic cloves, cilantro, lime zest and juice, salt & spices.
- Remove the charred skin, stems & seeds from jalapeños. Leave the seeds for an extra spicy kick. Add to food processor
- Add whole tomatillos to food processor.*You can remove any overly charred areas of skin from the tomatillos, if preferred, but removing skin & seeds isn't necessary.
- Pour in reserved tomato juice from the pan. If you don't end up with quite a 1/4 cup, you can add whatever amount you end up with. Any remaining juice can be saved in the fridge and added to a dish like you would a broth.
- Pulse in blender to desired texture. Add any additional seasoning to taste.
- Serve with tortilla chips, on tacos & enchiladas, or with grilled meats & veggies!