



Noreen's Kitchen

Salsa Verde

Ingredients

2 pounds fresh tomatillos	1 bunch fresh cilantro, lower stems removed
2 medium sweet onions, quartered	2 tablespoons olive oil
4 jalapeno peppers, seeded	2 tablespoons lime juice
8 cloves fresh garlic, peeled	1 tablespoon cider vinegar
4 small bell peppers, seeded	1 teaspoon salt

Step by Step Instructions

Preheat oven to 400 degrees.

Husk and wash tomatillos and cut into quarters.

Place tomatillos, onions, garlic, jalapenos and bell peppers on a baking sheet lined with foil.

Drizzle with olive oil and toss together. Spread into a single layer.

Roast for 15 to 20 minutes until the vegetables are soft and the tomatillos begin to release some of their liquid.

Remove from oven and spoon the vegetables into the carafe of your blender or food processor. Make sure to get all the good juice that collects in the bottom of the baking sheet.

Add the bunch of cilantro, without the lower stems as well as the vinegar and lime juice.

Blend until smooth.

Taste for seasoning and add more to suit your taste.

Dip in with some chips or add this to burritos, enchiladas, tostadas or tacos or use it to make amazing pork green chili or chicken salsa verde.

Store in jars or air tight containers in the refrigerator for up to three months.

ENJOY!