



Noreen's Kitchen

Fire Roasted

Green Chili and Onion

Salsa Verde

Ingredients

6 anaheim chilies, fire roasted and peeled	3 cloves garlic, minced
1 large sweet onion, sliced and charred	1/2 cup packed, fresh cilantro
1/4 cup lime juice	1 teaspoon salt

Step by Step Instructions

Place 4 chilies and all but one slice of onion along with cilantro, garlic, lime juice and salt into the cup of a high powered blender or food processor.

Process until pureed consistency.

Pour into a bowl and set aside.

Chop remaining green chili and slice of onion roughly.

Add chopped chilies and onion to the bowl of puree and stir well.

Taste for seasoning.

You can spice this up any way you like. Add cumin, oregano, cayenne or even some chipotle powder for a kick.

Enjoy as a cooking sauce or served as a dip or spooned over a burger or in a taco or even over scrambled eggs.

Enjoy!