

Green Salsa (Salsa Verde)

Prep time: 20 min
Cook time: 10 min
Makes ~2 ½ cups

INGREDIENTS

- 12-15 medium sized tomatillos (husks removed)
- ½ cup chopped white onion
- ½ cup chopped cilantro
- 2 serrano or jalapeño peppers, stemmed, seeded and chopped
- 1 tablespoon lime juice
- ½ teaspoon salt

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

1. Place tomatillos in a sauce pan and cover with water.
2. Bring to boil, and simmer for 5 minutes or until soft. Get rid of the water.
3. Place the tomatillos and all other ingredients in a blender or food processor. Blend until the salsa is as chunky as you like it.
4. Cool in refrigerator before serving.
5. Serve with tortilla chips or use as a topping for tacos, rice, eggs, and more!

Tomatillos are a green fruit with a tart flavor. The fruit is covered in a paper-like husk that is removed before cooking. They are native to Mexico and are often used in sauces, salsas and preserves.

