

Chilaquiles - Tomatillo Salsa Verde

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 ½ lb tomatillos
- ½ cup chopped white onion
- ½ cup cilantro leaves
- 1 Tbsp fresh lime juice
- ¼ teaspoon sugar
- 1 Jalapeño pepper, stemmed, seeded and chopped
- Salt to taste

Instructions

1. Remove papery husks from tomatillos and rinse well.
- 2a. Roasting method Cut 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. 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 food processor (or blender) and pulse until all ingredients are finely chopped and mixed. Season to taste with salt. Cool in refrigerator.
4. Serve with chips or as a salsa accompaniment to Mexican dishes.

Makes 3 cups.



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