

Roasted Salsa Verde



Ingredients

- 1 pound fresh tomatillos
- 1 medium jalapeño
- 3 large garlic cloves, unpeeled
- 1 tbs. fresh lime juice, from about 1/2 a lime
- 1/2 tsp. kosher salt
- 1/4 cup cilantro leaves

Prep Time 30 minutes

Servings 7 servings

Difficulty



Nutrition

Per 1/4 cup serving:

24 calories

5g carbohydrates 1g

protein

1g fat

1g fiber

169mg sodium

Dietary

Vegan, GF

Source

Stephanie Miezin

Directions

Preheat broiler in oven.

Remove husks from tomatillos. Rinse and dry tomatillos and jalapeño. Arrange on a sheet pan with the garlic, with space in between each item.

Place pan under broiler. Cook until tops of tomatillos and pepper are just charred, about five minutes. Remove from oven, turn over each item and return to broiler. Cook until just charred on top again. Remove from broiler and let cool to room temperature.

Puree mixture in a blender, food processor, or in a large bowl with an immersion blender. Add the lime juice, salt, and cilantro leaves. Blend until cilantro has broken down to very small pieces.

Enjoy with tortilla chips or as a fresh sauce for fish or meats.

Notes

This salsa verde is pretty mild as is, but can easily be made spicier by adding another jalapeño. Can't find fresh tomatillos? Make a non-roasted salsa verde by skipping the cooking and blending canned tomatillos and the other ingredients until smooth. Store salsa covered in the fridge for up to a week.