

# Mexican Salsa Verde

*Store bought salsa just can't compete with the taste of this fresh, homemade salsa! Eat with tortilla chips, or drizzle on top of eggs, meats, tacos, or any dish that needs some extra flavor.*

|                                    |                                   |                                    |
|------------------------------------|-----------------------------------|------------------------------------|
| <b>YIELD</b><br><b>12 SERVINGS</b> | <b>PREP TIME</b><br><b>10 MIN</b> | <b>TOTAL TIME</b><br><b>30 MIN</b> |
|------------------------------------|-----------------------------------|------------------------------------|

## INGREDIENTS

|          |                           |
|----------|---------------------------|
| 1 lb     | Tomatillos, husks removed |
| ½ each   | Onion, large dice         |
| 1 head   | Garlic, whole, unpeeled   |
| 1 each   | Poblano Pepper            |
| ½ Tbsp   | Olive Oil                 |
| ¼ bunch  | Cilantro                  |
| 1 each   | Lime, juiced              |
| ¼ tsp    | Kosher Salt               |
| To Taste | Black Pepper              |

## CHEF'S NOTES

While tomatillos look like tomatoes, they are two distinctly different plants. Both are part of the nightshade family, but tomatillos have a tarter and more citrusy flavor. By roasting them, they lose some of their acidity in favor of a more mellow and sweet flavor. To prepare tomatillos, peel back the husks with your hands and discard it. There may be a waxy, sticky film on the exterior of the tomatillos which can be removed by washing them under warm water.

## DIRECTIONS

1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above. Preheat oven to 425°F and line a sheet tray with foil.
2. Add the tomatillos, onion, garlic, and poblano pepper to the prepared sheet tray.
3. Drizzle with the olive oil and mix until vegetables are evenly coated.
4. Roast in the oven until tender and slightly blackened, about 20 minutes. Set aside until the vegetables are cool enough to handle.
5. Remove from garlic from its skin and the stem from the poblano pepper before adding the roasted vegetables, cilantro, lime juice, salt and pepper to a blender. Blend on medium-high until smooth.

# Nutrition Facts

12 servings per container

**Serving size** 1/4 cup (55g)

**Amount Per Serving**

**Calories** 25

**% Daily Value\***

**Total Fat** 1g 1%

Saturated Fat 0g 0%

*Trans* Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 40mg 2%

**Total Carbohydrate** 4g 1%

Dietary Fiber <1g 3%

Total Sugars 2g

Includes 0g Added Sugars 0%

**Protein** 1g 2%

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 0.3mg 2%

Potassium 130mg 2%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

