

# FRESH TOMATILLO SALSA (SALSA VERDE)

## INGREDIENTS

8 medium tomatillos, husked,  
rinsed and quartered (about 1 lb)

1 clove garlic

1 cup cilantro

½ cup diced yellow onion

1 tbsp lime juice

1 tsp salt

## METHOD

Put the tomatillos in a food processor and blend for 10 seconds to begin to break them up.

Add remaining ingredients and blend until liquefied.

Taste the salsa and if it is too spicy add more lime juice to taste as well as additional salt to taste.

Serve with fresh tortilla chips, on top of fish, chicken, or grilled veggies, or on tacos or enchiladas.