

Salsa Verde

<http://unihomemaker.com/2013/10/07/salsa-verde/>

Ingredients:

- 1 1/2 pounds of tomatillos, halved
- 2 jalapeño peppers, halved (I kept half of a jalapeño pepper seeded and removed the rest)
- 1 small onion, quartered
- 3 cloves of garlic, halved
- 3 small green tomatoes, cut into wedges (I used green heirloom tomatoes)
- zest of 1 lime
- juice of half a lime
- a handful of cilantro
- salt and pepper to season

Preparation:

Arrange tomatillos, jalapeño peppers and onion in a single layer on a large baking sheet, placing the tomatillos and jalapeño peppers skin side up under the broiler. Roast tomatillos and jalapeño peppers until charred, about 10-15 minutes. Transfer them to a large bowl along with garlic, green tomatoes, lime zest, lime juice, cilantro, salt and pepper. Using an immersion blender, purée everything until smooth. Alternatively, you can use a food processor or a blender to purée your salsa. Check for seasoning before serving.