

Fresh Salsa Verde (Tomatillo Salsa)

Ingredients	Instructions
<ul style="list-style-type: none"> • 1 ½ lbs tomatillos, husked (about 12 medium sized tomatillos) • Jalapeños, none to half for mild salsa, 1 for medium, 2 for hot (remove seeds for less heat, heat level will depend on actual heat level of the peppers used) • ¼ cup fresh cilantro, chopped (up to ½ cup if you like) • 1 small sweet white onion, finely diced • 1-2 limes, juiced (2-4 tbsp juice) • ½ - 1 tsp salt, to taste • 1-2 avocados, diced (optional, for creamy avocado salsa verde) 	<ol style="list-style-type: none"> 1. Roast Tomatillos: Place tomatillos and jalapeño(s) on a baking sheet and roast about 4 inches under a broiler (or in a hot oven) until slightly charred (about 4–6 minutes). Flip with tongs and return to the oven for another 4–6 minutes until tomatillos are charred black in spots and blistered. 2. Blend: In a blender, combine the roasted tomatillos, jalapeños, onion, cilantro, lime juice, and salt. Blend until mostly smooth and no large chunks of tomatillo remain, stop the blender and scrape down the sides with a spatula as necessary. 3. Adjust Seasoning: Taste and adjust flavour with more salt or lime juice, if necessary. The salsa will thicken up once refrigerated. 4. Creamy Avocado Salsa Verde (Optional Step): If you would like to make creamy avocado salsa verde, blend in 1 or 2 diced avocados (the more the creamier) once the salsa has been refrigerated. 5. Serve: Serve as a dip or as a topping, goes great on tacos, burritos, and nachos.