

Quick and Easy Salsa Verde

Mild Heat

Ingredients:

- 15-tomatillos husks removed
- 1-medium white onion
- 3-tablespoons cilantro
- 2-cloves peeled garlic
- 1-Jalapeno; stem removed, or more if you like it spicy
- 1/2-teaspoon salt or salt to taste
- 2-tablespoons lime juice

Instructions:

1. Wash all fresh ingredients. Throw everything into a food processor or blender, and puree.
2. You can eat it fresh like this, or bring it to a boil in a skillet with two teaspoons of oil, stirring often.

Adding the cilantro to the salsa after it boils will give you a much better tasting cooked salsa. Make sure your salsa has cooled down before adding the chopped cilantro. Cover and chill for a couple of hours, then bring to room temperature before serving.