



KŌKUA LEARNING FARM

Tomatillo Salsa Verde

SERVINGS: 3 CUPS

PREPPING TIME: 10 MIN

COOKING TIME: 15 MIN

Ingredients

- 1 1/2 pounds tomatillos
- 1/2 cup chopped white onion
- 2 cloves (or more) garlic, optional
- 1/2 cup chopped cilantro leaves and stems
- 1 tablespoon fresh lime juice
- 2 jalapeño or serrano peppers, stemmed, seeded and chopped
- Salt to taste
- 1/4 cup cuban oregano, chopped, optional
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Directions



- **Pan Roasting Method:** Blister the tomatillos. Coat the bottom of a skillet with vegetable oil. Heat up on high heat. Place the tomatillos in the pan and sear on one side, then flip over and brown on the other side. Remove from heat.
 - **Boiling Method:** Simmer the tomatillos in a pan. Place tomatillos in a saucepan, cover with water. Bring to a boil and simmer for 5 minutes. Remove tomatillos with a slotted spoon.
1. Combine the cooked tomatillos and seasonings, then pulse in a blender. Place the cooked tomatillos, lime juice, onions, garlic, cilantro, chili peppers in a blender or food processor and pulse until all ingredients are finely chopped and mixed. Season with salt to taste.