

Roasted Tomatillo Salsa

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Makes: 1-1/2 cups

Ingredients:

1 1/2 pounds tomatillos, husked

6 garlic cloves

2 jalapeno peppers*

1 tablespoon olive oil

1 cup green olives

1 cup cilantro

1 lime, juiced

1 teaspoon sugar

1/2 teaspoon salt

1/3 cup water

- substitute 1 serrano pepper for the jalapeno peppers if you like more heat

Preparation:

1. Heat oven to 475 degrees. Spread tomatillos, garlic cloves and jalapeno on baking sheet and coat evenly with oil. Roast for 15 minutes or until tomatillos are browned and blistered.
2. Remove from oven and place in a food processor or blender with olives, cilantro, lime and sugar. Pulse 5-7 times. Add water and pulse another 4-5 times to mix.
3. Place in bowl and serve with veggies or as a topping on eggs, chicken or meat.