

# Salsa Verde (Roasted Tomatillo Salsa)

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Recipe source: [Rick Bayless](#),

[Fiesta at Rick's](#) cookbook

Yield: 1 cup



## INGREDIENTS:

8 ounces (3 to 4 medium) tomatillos, husked and rinsed

Fresh hot green chiles to taste (1 or 2 serranos or 1 jalapeno), stemmed

2 large garlic cloves, peeled

6 sprigs of fresh cilantro (thick bottom stems cut off), roughly chopped

1 small white onion, finely chopped

Salt

## DIRECTIONS:

Roast the tomatillos, chile(s) and garlic on a rimmed baking sheet 4 inches below a very hot broiler, until blotchy black and softening (they'll be turning from lime green to olive), about 5 minutes. Flip them over and roast the other side.

Cool, then transfer everything to a blender, including all the delicious juice the tomatillos have exuded during roasting. Add the cilantro and 1/4 cup water, then blend to a coarse puree. Scoop into a serving dish.

Rinse the onion under cold water, then shake to remove excess moisture. Stir into the salsa and season with salt, usually 1/2 teaspoon.

To make ahead: After pureeing the vegetables in the blender, store in refrigerator for up to 5 days. At serving time, add the chopped onion and herbs plus a little water to thin the puree as needed, mix and taste. Add salt as needed, usually 1/2 teaspoon.