

MORTON & BASSETT SPICES®

Salsa Verde



- 1 lb of tomatillos (about 10)
- 6 whole garlic cloves
- 2 jalapenos
- ½ white onion, chopped
- 1 lime
- 1 tablespoon Morton & Bassett Cilantro
- 1 tablespoon olive oil
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper
- Salt to taste

Preheat oven to 450F. On a baking sheet, lay tomatillos, jalapenos, and garlic cloves in one layer. Drizzle with olive oil. Cook for 15-20 minutes or so, until skins of tomatillos and jalapenos are lightly blackened. Turn the broiler on for a few minutes at the end to get a good sear. Place cooked tomatillos, jalapenos, garlic cloves, juice from one lime, onions, and cilantro into a blender. Blend until all ingredients are mixed and chopped, but not too fine. Serve with tortilla chips, corn chips, or over enchiladas.



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