

Tomatillo Salsa Recipe (Salsa Verde)



[How Rachel Ray Lost 30lbs](#)

Obey Rachel's Diet
Recipe! Read My Diet
Success Story.
www.RecipeSource.com

[#1 Law of a Perfect Body](#)

How I Lost 42 Pounds
in 2 Months. Just
Obey this 1 Rule,
That's All.
Health.Discovery.com

Ingredients for our Tomatillo Salsa Recipe

- * 1 pound tomatillos, rinse and remove husks.
- * 1/2 cup cilantro leaves
- * 2 cloves garlic, roughly chopped
- * 2 tablespoons diced onion
- * 2 Jalapeño peppers, stemmed, seeded and chopped
- * Salt to taste

Instructions for Recipe

Place tomatillos in a saucepan and barely cover with water. Bring to a boil, then simmer until soft about 10 minutes.

Place half of the tomatillos in a blender jar. Add the cilantro, garlic, peppers and onion. Blend until smooth. Add the remaining tomatillos, and pulse a few times,

just enough to break up any larger pieces. Return sauce to the pan and cook for another 10 minutes. Season with salt.

At first glance, tomatillos look like tomatoes, but upon closer inspection, they resemble their cousin, the gooseberry. This Smoky Tomatillo Recipe, is a little different. Go to Texas cooking and check it out.

<http://www.texascooking.com/recipes/smokytoomsalsa.htm>

[Home for Tomatillo Salsa Recipe](#)

[Recipe Index](#) | [Mexican chicken](#) | [Chicken enchiladas](#) | [Beef Tacos](#)
[Pico De Gallo](#) | [Salsa Recipe](#) | [Pork chop recipes](#) | [Mexican Rice](#)
[Pinto bean recipe](#) | [10 types of cheese](#) | [More Recipes](#) | [Contact Us](#)