

Tomatillo Salsa

Ingredients

10-12 tomatillos, pelled

3-5 garlic cloves

2-4 chile de arbol

2-4 chiltepin chili

1/2 white onion

1 cup of water

Salt



Chiltepin Chili



Chile de árbol



Tomatillos



Tomatillo Salsa

Preparation (20 minutes)

1. In medium heat, on a pan or foil, roast the tomatillos, chilies and garlic.
2. Make sure the tomatillos have little brown marks.
3. Turn off the heat and let them cool down.
4. Add all the ingredients to the blender with the onion and water. Add a little bit of salt.
5. Blend until smooth.
6. Put the blended salsa in a medium pit at medium heat. Stir occasionally.
7. Turn off the heat when it starts to simmer.

It can be enjoyed with some tacos or anything you want!

Salsa is full of
vitamins!



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