

# CHARRED TOMATILLO SALSA VERDE WITH AVOCADO



## INGREDIENTS

- 10 tomatillos, husks removed
- 1 red onion, sliced thickly
- 2 jalapeños, stems removed
- 2 cloves of garlic
- 3 tbsp. lime juice
- 1/2 cup cilantro
- 1 avocado
- 1/2 tsp. kosher salt

## DIRECTIONS

- Heat a grill or large cast iron skillet over medium heat.
- Add the tomatillos, onion and garlic. Char the vegetables for about 15 minutes.
- Transfer charred vegetables to a food processor. Add the avocado, cilantro, lime juice and salt.
- Pulse several times, stopping to scrape the sides. The texture should be chunky but smooth enough to dip a chip. Taste and season as needed.
- Pour into a serving bowl and enjoy as a dip with chips or as a sauce for tacos and other dishes!

