



Salsa Verde (quick version)

NIBBLEDISH CONTRIBUTOR

Ingredients

1.25 lbs tomatillos
1 jalapeno
3 cloves garlic
1 tsp Mexican oregano
1 tsp cumin
1 medium white onion
1/2 cup cilantro
1 lime (juiced)
S&P

Instructions

Most salsa verdes need to sit for a long time to really absorb the flavor and let the tomatillos turn the rich dark green, but by cooking this recipe, you can cut that time down.

Combine all ingredients in the food processor (or blender) and process until smooth.

Pour into a medium to large sauce pan and cook over low heat for about 5-8 minutes. Garnish with green onion and serve with chips.