

Recipe Name **Roasted Tomatillo Salsa**

Ingredients:

- 5 tomatillos in husks
- 1-2 serrano or jalapeno chilies (optional: leave out for mild, use jalapeno for medium heat and serrano for spicy)
- ¼ cup chopped onion, soaked for about 15 minutes in 1 cup cold water with 1 Tbs. baking soda, drained and rinsed
- 4 large cloves garlic
- ¼ cup chopped cilantro

Directions

1. Roast the tomatillos, chilies, and garlic (skin on) on a rimmed baking tray about 4 inches from a broiler, until beginning to char (about 3 minutes). Flip them over and roast the other side for another 3 minutes. Remove from oven and allow to cool.
2. Remove the skin from the roasted garlic as well as the stems from the peppers (remove the seeds if you want it less spicy). Place all the roasted vegetables in a small food processor or blender, including the juices from the roasted tomatillos.
3. Pulse several times till chopped and well combined. Pour out into a bowl. Add chopped cilantro and chopped, soaked, and rinsed onion. Stir into salsa and season with salt, usually about ½ tsp.

Nutrition Facts

Servings: 8

Amount per serving

Calories **16**

% Daily Value*

Total Fat 0.2g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 49mg	2%
Total Carbohydrate 3.2g	1%
Dietary Fiber 0.6g	2%
Total Sugars 0.2g	
Protein 0.5g	
Vitamin D 0mcg	0%
Calcium 11mg	1%
Iron 0mg	1%
Potassium 83mg	2%

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.

Recipe analyzed by **verywell**