



# Tomatillo Salsa Verde Recipe for Fresh Flavor

## Introduction

Tomatillo Salsa Verde is a vibrant and flavorful addition to any meal, perfect for serving with tortilla chips or as a zesty condiment to enhance your favorite dishes. This simple yet delicious recipe from Love and Lemons showcases the unique taste of tomatillos, combined with the freshness of cilantro and lime. Follow these easy steps to create a homemade salsa that will impress your friends and family.

## Ingredients

9 medium tomatillos  
1 small yellow onion, cut into large chunks  
1 to 2 serrano or jalapeño peppers  
4 garlic cloves, unpeeled  
2 tablespoons avocado oil, plus more for drizzling  
2 tablespoons fresh lime juice  
½ cup chopped fresh cilantro  
1¼ teaspoons sea salt, plus more for sprinkling  
Tortilla chips, for serving

## Prep Time

15 minutes

## Cook Time

20 minutes

## Total Time

35 minutes

## Yield

Approximately 2 cups of salsa

## Instructions

1. Preheat the oven: Set your oven to 450°F (232°C) and line a baking sheet with parchment paper.
2. Prepare the tomatillos: Remove the husks from the tomatillos and rinse them to eliminate any stickiness. Pat them dry and place them on the prepared baking sheet.
3. Add onion and peppers: Add the chopped onion and whole peppers to the baking sheet with the tomatillos. Drizzle the vegetables with avocado oil and sprinkle with sea salt. Toss to ensure they are evenly coated.
4. Prepare the garlic: Wrap the unpeeled garlic cloves in a piece of foil with a drizzle of avocado oil. Place the foil packet on the baking sheet alongside the other vegetables.
5. Roast the vegetables: Roast in the preheated oven for 15 to 20 minutes, or until the tomatillos are juicy and browned.
6. Process the ingredients: After roasting, unwrap the garlic and peel it. Remove the stems from the peppers. In a food processor, combine the roasted tomatillos, onion, peppers, peeled garlic, 2 tablespoons of avocado oil, lime juice, cilantro, and 1¼ teaspoons of sea salt. Process until the mixture is well combined.

See also [Mango Smoothie Bowl](#)

7. Adjust consistency and seasoning: If the salsa is too thick, add water, one tablespoon at a time, until you reach your desired consistency. Taste and adjust the seasoning as needed.

8. Serve: Transfer the salsa to a serving bowl and serve with tortilla chips.

9. Storage: Store any leftover salsa in an airtight container in the refrigerator for up to five days.

Enjoy your homemade Tomatillo Salsa Verde!

## Detailed Directions and Instructions

### **1. Preheat the oven:**

Set your oven to 450°F (232°C) and line a baking sheet with parchment paper.

### **2. Prepare the tomatillos:**

Remove the husks from the tomatillos and rinse them to eliminate any stickiness. Pat them dry and place them on the prepared baking sheet.

### **3. Add onion and peppers:**

Add the chopped onion and whole peppers to the baking sheet with the tomatillos. Drizzle the vegetables with avocado oil and sprinkle with sea salt. Toss to ensure they are evenly coated.

### **4. Prepare the garlic:**

Wrap the unpeeled garlic cloves in a piece of foil with a drizzle of avocado oil. Place the foil packet on the baking sheet alongside the other vegetables.

**5. Roast the vegetables:**

Roast in the preheated oven for 15 to 20 minutes, or until the tomatillos are juicy and browned.

**6. Process the ingredients:**

After roasting, unwrap the garlic and peel it. Remove the stems from the peppers. In a food processor, combine the roasted tomatillos, onion, peppers, peeled garlic, 2 tablespoons of avocado oil, lime juice, cilantro, and 1½ teaspoons of sea salt. Process until the mixture is well combined.

**7. Adjust consistency and seasoning:**

If the salsa is too thick, add water, one tablespoon at a time, until you reach your desired consistency. Taste and adjust the seasoning as needed.

**8. Serve:**

Transfer the salsa to a serving bowl and serve with tortilla chips.

See also Banana Pancakes

**9. Storage:**

Store any leftover salsa in an airtight container in the refrigerator for up to five days.

## Notes

**Ingredient selection:**

Choose ripe tomatillos for the best flavor and juiciness. Adjust the type of pepper based on your desired spice level.

**Serving suggestions:**

This salsa pairs well with not only tortilla chips but also tacos, grilled meats, and as a topping for various dishes.

**Make ahead:**

You can roast the vegetables a day in advance and store them in the refrigerator prior to processing them into salsa.

**Flavor enhancement:**

Feel free to add additional ingredients such as lime zest, a pinch of sugar, or other herbs like oregano or parsley for a unique twist.



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## Cook techniques

### **Roasting Vegetables**

Roasting enhances the natural sweetness and flavor of vegetables. In this recipe, tomatillos, onions, and peppers are roasted to develop a rich, caramelized taste.

### **Utilizing Aromatics**

Garlic adds depth to the salsa. Roasting it unpeeled in foil helps to mellow its strong flavor while keeping it tender.

## Using a Food Processor

A food processor is essential for blending the ingredients smoothly and efficiently. It helps achieve the desired consistency of the salsa without extensive manual chopping.

## Adjusting Consistency

If the salsa is too thick, adding water gradually allows you to control the texture until it meets your preference.

## Seasoning to Taste

Taste the salsa after processing to ensure it meets your flavor preferences. Adjust the lime juice or salt accordingly to balance out the ingredients.

## FAQ

### Can I make Tomatillo Salsa Verde ahead of time?

Yes, you can prepare it in advance. Store it in an airtight container in the refrigerator for up to five days.

### What if I can't find tomatillos?

If tomatillos are not available, you can substitute with green tomatoes, but the flavor will differ from the original recipe.

See also Mississippi Mud Potatoes

### How can I make the salsa spicier?

To increase the heat, include more serrano or jalapeño peppers, or opt

for spicier varieties.

#### **Can I freeze the salsa?**

Yes, you can freeze Tomatillo Salsa Verde. Store it in a freezer-safe container for up to three months. Thaw in the refrigerator before using.

#### **What dishes can I serve this salsa with?**

This salsa pairs well with tortilla chips, tacos, grilled meats, or as a topping for quesadillas and burritos.

## **Conclusion**

The homemade Tomatillo Salsa Verde offers a bright and tangy flavor profile that enhances a variety of dishes. Its balance of roasted tomatillos, fresh lime juice, and cilantro makes it a versatile addition to your culinary repertoire. Enjoy it with tortilla chips or as a zesty topping for tacos, grilled meats, and more.

#### **Tomatillo Salsa Verde Tacos**

Elevate your taco night by using Tomatillo Salsa Verde as a salsa topping for grilled chicken or beef tacos. Add some avocado and crumbled queso fresco for extra flavor.

#### **Eggs with Tomatillo Salsa Verde**

Make a delicious breakfast by drizzling your salsa over scrambled eggs or an omelette. Pair it with some toast or tortillas for a satisfying meal.

#### **Tomatillo Salsa Verde Quesadillas**

Spread a layer of Tomatillo Salsa Verde inside a quesadilla with cheese

and any desired fillings, then grill until golden brown for a quick and tasty snack.

### **Spicy Tomatillo Chicken Salad**

Mix shredded cooked chicken with Tomatillo Salsa Verde, corn, black beans, and diced bell peppers for a refreshing and zesty salad that's perfect for lunch.

### **Tomatillo Salsa Verde Dip**

Combine your Tomatillo Salsa Verde with cream cheese or sour cream for a creamy dip that pairs well with raw vegetables or chips, ideal for parties and gatherings.

### **Stuffed Peppers with Tomatillo Salsa Verde**

Use Tomatillo Salsa Verde as a sauce over stuffed bell peppers filled with rice, veggies, and protein for a comforting and flavorful dish.



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