

SALSA (Tomato and Tomatillo)



Ingredients

- 4 Roma tomatoes
- 4 tomatillos
- ½ bunch fresh cilantro
- ½ Spanish white onion
- 3 green onions
- ½ jalapeño pepper
- 2 limes, zested and juiced
- Salt and pepper to taste



Directions

1. Roast the tomatoes, jalapeno and tomatillos under a broiler for 7 minutes. Turn the vegetables after 3 ½ minutes.
2. Chop onions into a small dice. Zest and chop the zest of 2 limes.
3. Remove the stems from the cilantro leaves, then chop the leaves.
4. Put all chopped ingredients into a bowl
5. Squeeze the juice of two limes into the bowl of vegetables and stir.
6. Add salt and pepper (about 1 teaspoon salt and ½ teaspoon of pepper). Mix well.
7. Enjoy with your favorite grilled meats and vegetables and tortillas.

Prep time: 10 minutes

Time: 7 minutes

Makes about 10 servings

Officer Andy's Safety Corner

