

SALSA (Tomato and Tomatillo)

*Chefsville
Kids*

COOKEE'S TOOL KIT

Chef's Knife
Cutting Board
Cookie Sheet or roasting pan
Medium Sized Bowl
Spoon or spatula
Adult Supervision



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

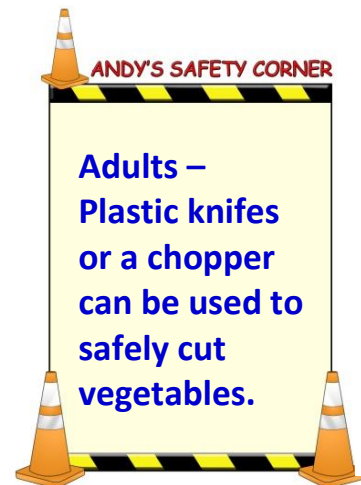
Directions

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.

Enjoy with your favorite grilled meats, vegetables & tortillas.

Prep time: 10 minutes

Time: 7 minutes



Serves about 10