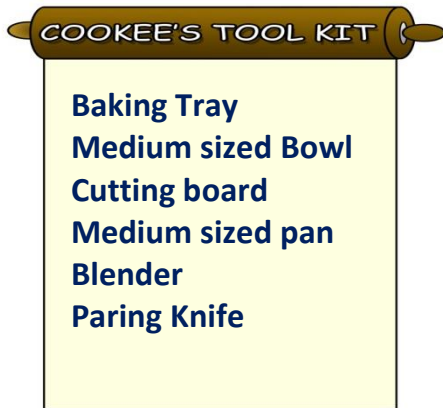


TOMATILLO SALSA

*Chefsville
Kids*



Ingredients

450g fresh tomatillos, husk removed and rinsed
½ yellow onion, cut into thirds
1 tablespoon vegetable oil
1 jalapeño

Salt and freshly ground black pepper
50g fresh coriander
Juice of 1 lime

Directions

1. Preheat the oven to 180C/Gas 4.
2. Toss the tomatillos, garlic, pepper and onions with the olive oil and place evenly on a baking tray.
3. Bake until the tomatillos and onions are soft, 15-20 minutes. If necessary, remove the garlic sooner to avoid scorching.
4. Remove the stem, ribs and seeds from the jalapeño (or keep them in if you want it hot).
5. Add the roasted vegetables, fresh coriander and lime juice into a blender and puree until smooth.
6. Adjust the seasoning if necessary and transfer to a bowl.

Serves 4

Prep time: 10 minutes

Cook time: 20 minutes