



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

SALSA VERDE



Enjoy this almost-traditional salsa with chips, or top a taco or two.



00 HR 25 MINS



Serves 2 to 3



Featuring

[Borba Family Farms](#)
[Swank Farms Produce](#)

INGREDIENTS

- 2 pounds tomatillos
- 4 garlic cloves
- 1 medium yellow onion
- 2 small jalapeños
- 1 teaspoon cumin
- 1 teaspoon black pepper
- 1 teaspoon oregano
- 2 teaspoons kosher salt
- 1/2 cup apple cider vinegar (reduce to 2 tablespoons if not canning)
- 1/4 cup lime juice

METHOD

Husk, wash and dry tomatillos. Press garlic cloves with the heel of the hand and leave in jackets. Slice onion in half. Leave jalapeño whole.

In a pan arrange veggies in a single layer and turn to medium-high heat. Rotate with tongs until cooked through and tomatillos are softened. Remove from heat.

Stem and deseed jalapeño and remove jackets from garlic.

Place all ingredients in a blender with remaining spices and liquids. Blend until desired consistency, chunky or puréed. Taste, correct seasoning, serve.