



Tomatillo Salsa Verde

With the combination of poblano, jalapeno, and tomatillo peppers you'll find that the green beauties taste just as great as they look

Ingredients:

- 1 poblano pepper
- 10 tomatillo peppers
- 1/2 jalapeño pepper
- 2 garlic cloves
- 1/2 bunch of cilantro
- Juice of 1 lime

Directions:

1. Half the poblano, de-husk and quarter the tomatillo peppers, seed and half the jalapeño. Broil all peppers and garlic for 5-10 minutes, until charred.
2. Add all ingredients to a bowl (squeeze the garlic) and blend.

"Keep your face always toward the sunshine, and shadows will fall behind you" — Walt Whitman

