

TALLBOY TACO®

SALSA VERDE

Yield: 4 cups

INGREDIENTS

- 18 medium tomatillos
- 2 serrano peppers
- ½ medium yellow onion, quartered
- 1 clove garlic, roasted
- 1 bunch cilantro, chopped
- ¼ cup cold water
- ¼ cup lime juice
- 2 tsp. kosher salt



METHOD

1. Preheat the oven to 425°F. Place tomatillos, serrano peppers, and onions on a pan and cook until blistered (about 10-12 minutes).
2. Allow to cool. Transfer to a blender and puree with all remaining ingredients until smooth or desired thickness. Chill and serve.

