



SALSA VERDE (GREEN SALSA)

Season:	Summer / Autumn
From the garden:	Tomatillos, garlic, onion, coriander, chillies, lime/lemon
Type:	Dip
Difficulty:	Easy
Country of origin:	Mexico
Serves:	30 tastes
Source:	Adapted from Annabel Langbein's book 'Endless Summer'

Equipment

- Chef's knife
- Chopping board
- Garlic press
- Medium frying pan
- Blender or food processor
- Manual citrus juicer
- Measuring spoons

Ingredients

- * 2 Tbsp olive oil
- * ½ an onion
- * 3 cloves garlic
- * Approx 6-8 tomatillos
- * 3 chillies
- * Large bunch of coriander
- * 1 lime or lemon

- * Salt and pepper to taste

Method

1. Peel and roughly chop the onion.
2. Peel and mince the garlic using a garlic press.
3. Peel the husks of the tomatillos. Put the husks in the compost. Wash the tomatillos to remove the sticky residue.
4. Wash and finely chop the chillies. Remove the seeds if you want the salsa to be less spicy.
5. Wash and finely chop the coriander (stalks and leaves).
6. Meanwhile, heat the frying pan over medium heat.
7. Add the oil and fry the onion for 5 minutes until softened slightly.
8. Add the garlic, tomatillos and chilli and fry for a further 5 minutes.
9. Remove from the heat and transfer to a blender or food processor.
10. Add the coriander to the blender.
11. Cut the lime or lemon in half and extract the juice by using a manual citrus juicer. Add the juice to the blender along with a couple of good grinds of salt and pepper.
12. Puree until nearly smooth.
13. Spoon into a serving bowl
14. Serve with salad or crispy tortillas.

Notes: 'To puree' means to make a smooth cream from liquidised or crushed fruits or vegetables

Skills: Chopping, mincing, frying, pureeing