



Adobo Lime Tomatillo Salsa

Makes 2 Cups

6 Tomatillos
5 Roma Tomatoes
1 Yellow Onion
2 Jalapeños (of more)
2 Serrano Peppers
2 Anaheim Chilies
1 Bunch of Cilantro
1 Tbsp Adobo Lime
Cooking Spray

Preparation:

Preheat oven to Broil. Lightly spray a large sheet pan with cooking spray.

Gently remove the husk from the tomatillo and rinse under cold water. Dry, cut it in half and place on sheet pan. Add the other cut veggies. You can vary the peppers you use depending on how spicy you like it. More serranos and jalapeños=more spicy.

Spray with a little cooking spray and sprinkle the tops of veggies with the Adobo Lime. Broil for about 8-10 minutes until the veggies are softened and lightly charred.

Remove carefully and place in a blender, using all the accumulated liquid at the bottom of the pan.

Blend for a few seconds and then add the cilantro and blend till smooth. You can add salt if you wish.

You can use it now hot, or chill in fridge. Will last a week in refrigerator.

Enjoy!