

upclose & tasty

Roasted Tomatillo Salsa

Inspired by my husband, Mike

Ingredients:

1 lb. tomatillos, de-husked, washed and halved
1 onion, cut into chunks
5-6 garlic cloves, peeled
1 jalapeno
A handful of cilantro
1 lime
1 teaspoon of sugar (plus more to taste, if desired)
A pinch of salt

Preparation:

- 1. Pre-heat your oven to 450 degrees.*
- 2. Line a rimmed baking sheet with foil and lay out the tomatillos, garlic, jalapeno and onions on it.*
- 3. Roast for 15 to 20 minutes, or until they are soft and partially blackened.*
- 4. Remove the baking sheet and let veggies cool down for 10 minutes.*
- 5. Remove seeds from jalapeno.*
- 6. Place everything into a Vitamix.*
- 7. Add a handful of cilantro, a pinch of salt, 1 teaspoon of sugar and a little bit of lime juice.*
- 8. Blend until it's all combined and taste.*

Note: *It might need extra sugar, salt or lime juice based on desired taste.*

Enjoy!