

Chipotle Grill Tomatillo-Green Chili Salsa

Servings:

6-8

Yield:

1 quart approximately



Ingredients:

- 2 medium tomatoes, quartered
- 6 medium tomatillos (use 12 if they are very tiny)
- 1 small red onion, quartered (for a milder taste use a vidalia onion)
- 2 garlic cloves, pressed or minced
- 2 jalapeno peppers (seeded, roasted (or broiled)
- 2 limes, juice of
- 1/4-1/2 cup fresh cilantro
- 2 tablespoons ground cumin
- 1 pinch red pepper flakes (add more if more heat is desired)
- 1/2 teaspoon ground coriander
- 1 teaspoon TABASCO® brand Chipotle Pepper Sauce (more for a hotter salsa)
- sea salt (to personal taste)
- fresh ground pepper (to personal taste)

Directions:

Combine the above ingredients into a food processor. Pulse until desired consistency is reached. I gave it about 4 pulses to reach a small sized chunk, perfect for scooping with chips.