

Roasted Tomatillo Salsa



Ingredients (serves 2)

For the Tomatillo Salsa

250g fresh tomatillos (about 4 large ones)
1 garlic clove, skin left on
1 jalapeño chilli
handful coriander leaves
quarter white onion, finely chopped
juice half lime
salt

Method

Peel the husk from the tomatillos and wash them under cold running water and pat dry.

Place a heavy based frying pan over a medium heat and add the whole tomatillos, jalapeño and garlic until they start to blacken and blister slightly. Turn them over to roast evenly. You will have to remove the garlic and jalapeño before the tomatillos as they will roast more quickly. Just be sure to watch that they don't burn too much.

Rinse the chopped onion in a sieve under cold running water, Leave to drain.

Peel the garlic and remove the stalk from the jalapeño. If you want a milder salsa remove the seeds and membrane, if you like it hotter leave them in.

Remove the tomatillos from the pan and allow to cool slightly before quartering them. Drop them into a food processor along with the garlic, jalapeño, onion, coriander and lime juice. Chop/pulse them briefly so that you end up with a coarse consistency.

Season to taste with salt.

Put in the fridge until ready to use.