

Salsa Verde

8 Servings • 1 Serving = ¼ Cup



INGREDIENTS

- ¾ pound tomatillos, husks removed
- 1 poblano chile
- 1 serrano chile
- 1 clove garlic
- 2 Tablespoons white onion, chopped
- 2 Tablespoons cilantro, chopped
- 1 teaspoon salt
- 1/3 cup water

DIRECTIONS

1. Preheat the broiler on high. Line a baking sheet with foil and arrange the tomatillos, poblano, and serrano chiles on the foil. Broil until they are charred, about 6-9 minutes. With tongs, flip and broil the other sides until charred, about 3-4 minutes.
2. Cover and seal the baking sheet with foil and let it rest for 10 minutes. Remove the foil and peel the skin off the poblano and remove the seeds.
3. Place the tomatillos and chiles into a food processor or blender. Add the garlic, onion, cilantro, salt, and water.
4. Pulse until well combined.

Nutrition Facts

8 servings per container	
Serving size	1/4 cup
Amount per serving	
Calories	15
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Total Carbohydrate 3g	1%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 0mg	0%
Potassium 135mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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