

Tomatillo Salsa from She Makes and Bakes

Prep time: 20 minutes Bake time: 15-18 minutes at 375

Makes about 3 cups

1 1/2 pounds tomatillos, husks removed
1/2 large yellow onion, sliced
1 jalapeno, halved
6 garlic cloves, peeled
1/4 cup plus 2 tablespoons olive oil, divided
1/2 teaspoon kosher salt
1/2 bunch fresh cilantro
1 lime, juiced

Preheat your oven to 375 degrees.

Rinse your tomatillos under cold water until they are no longer sticky. If you like your salsa very mild (we're talking no heat), remove the seeds from your jalapeno. Place the tomatillos, the sliced onion, garlic cloves, and the jalapeno on a baking sheet and drizzle with 2 tablespoons olive oil. Roast in the oven for 15-18 minutes until the tomatillos have softened and are slightly charred. Every 5 minutes, using an oven mitt, reach in and shake the pan to move everything around. When the time is up, remove the pan from the oven and let cool for a few minutes.

Place the olive oil, salt, cilantro, and lime juice into your food processor. Add in the roasted veggies and puree until everything is smooth. Taste with a chip and add additional salt if needed. Transfer to a container with a lid and store in the refrigerator.

Source: [From Valerie's Kitchen](#)