

EASY MEXICAN SALSA VERDE

The Recipe

<https://cuisinedaubery.com/recipe/easy-mexican-salsa-verde/>

An easy and delicious homemade Salsa Verde for tacos and Mexican dishes

Servings: 8

Preparation Time: 5 Minutes

Yield: 1 bol

Skill: Easy Level

Cuisine: Mexican Cuisine

Courses: Base, Savory Base, Sauce, Mexican Sauce,

Ingredients

2 Tomatillos

1/2 Cup Diced Chiles (100 grams) Mexican chilies in a can

1 Green Onion ('Scallion')

2 tablespoons of Coriander leaves (cilantro)

1/2 teaspoon Sugar (2 grams)

1/2 teaspoon of Cumin

1/2 teaspoon of Salt

1 pinch of Pepper

2 tablespoons of Cider Vinegar

Steps

Tomatillos

1. Tomatillos are a sort of tomatoes very popular in Mexico. They are easy to find in any local supermarket in the USA, well... at least in California where I live !

2. Tomatillos are also known as husk tomato, Mexican groundcherry, large-flowered tomatillo, or Mexican husk tomato. They have a husk that you need to discard before using

I cut a tomatillo : inside it looks less juicy than a tomatoe

3. Just place all ingredients into a blender: the Tomatillos (2), the Diced Chiles (1/2 Cup or 100 g), the Green Onion ('Scallion') (1), the Coriander leaves (cilantro) (2 tablespoons), the Sugar (1/2 teaspoon or 2 g), the Cumin (1/2 teaspoon), the Salt (1/2 teaspoon), the Pepper (1 pinch) and the

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Cider Vinegar (2 tablespoons)

4. Mix well for 1 to 2 minutes