

## Tomatillos Salsa

- - 10 tomatillos (Nasrin used canned tomatillos)
  - 1 jalapeño, stemmed, seeded and ribs removed (keep ribs and seeds if you want it hotter)
  - 2 garlic cloves, minced
  - 1 bunch cilantro
  - salt and pepper to taste
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### Instructions

1. Remove the husks from the tomatillos and rinse. Place the tomatillos and the jalapeño in a pan and cover with water. Place over medium-high heat and boil until the tomatillos are fully cooked and are a dull olive green color, about 10 minutes.
  2. Strain the mixture, then place the tomatillos and jalapeño in a food processor. Add the garlic and cilantro and process until smooth. Season to taste with salt and pepper.
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