

Salsa Verde Cremosa ~ Creamy Green Salsa



Creamy Green Salsa (Makes about 1 ½ cups)

1 tomatillo/tomate verde (I used two small purple tomatillos.)

About ¼ cup white onion (Doesn't have to be chopped)

1-2 serranos (I left seeds and veins in, but if you want less heat you can remove them.)

¼ cup cilantro leaves

Juice from half of a lime (About 2-3 tsp)

¼ cup water

½ tsp salt

1 avocado, split in half

→Cut tomatillo in half and place in blender. Add onion, serranos, cilantro, lime juice, water, salt, and half of the avocado.

→Blend on medium speed for about 30 seconds until everything is combined.

→Add the other half of the avocado. Pulse until it is incorporated. Sometimes, I like to have a few chunks of avocado in the salsa. This is why I pulse the second half of it.

→Taste and adjust salt, lime, water to your liking.

NOTES:

- Tomatillos are quite acidic. I like to add them for flavor, but don't overdo them or your salsa will have an overly tangy bite.
- I'm loving these purple tomatillos that are growing in my garden. They have the flavor and texture of the larger tomatillos, but they seem slightly mellower in terms of the acid. Tomatillos are extremely easy to grow! The plants get huge (like a small tree), but they yield so much fruit.
- You should always test the strength of your peppers by cutting them open and smelling them before adding them to any salsa. You will be able to smell if they are hot. Start off with fewer peppers, and add more if you would like it spicier.
- If you would like your salsa to be milder, you should add one serrano rather than two. However, I find that the avocado balances out the spiciness of the serranos.
- I love cilantro! Sometimes, I add more, but the amount listed here is very balanced. If I'm in a hurry, sometimes I just throw the cilantro leaves and stems together in the blender.

