

Roasted Spicy Salsa Verde

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

Roasted pepper green salsa just like grandma makes it well minus the molcajete Its just easier to make in a food processor The heat of your salsa can be controlled by the amount of seeds and membrane you leave in the pepper pods

Ingredients

- - 2 fresh poblano chile peppers - 2 serrano chile peppers - 6 fresh tomatillos
- husks removed - 1 1/2-inch slice of white onion - 2 cloves garlic - salt to taste - 1 tablespoon chopped fresh cilantro (Optional)

Instructions

1. Preheat an outdoor grill for high heat
2. and lightly oil the grate. Lay the poblano peppers
3. serrano peppers
4. and tomatillos on the hot grill
5. and cook
6. turning every 2 minutes
7. until the pepper skins are evenly charred and blackened
8. and the tomatillos have turned pale yellow and started to ooze juice
9. about 10 minutes. Remove the vegetables from the grill. Scrape off most of the burned pepper skin
10. cut the stems off
11. cut the peppers in half the long way
12. and remove the seeds. Place the onion and garlic in the work bowl of a food processor
13. and pulse about 4 times to chop. Drop in the peppers
14. pulse 4 times to roughly chop
15. and add the tomatillos and salt. Pulse 4 or more times to the desired smoothness
16. and stir in the cilantro.