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Salsa Verde



Ingredients

- TOMATILLOS, FRESH, HUSKS REMOVED, WHOLE
- 17 lb 4 oz
- 17 lb 8 oz
- OIL, CANOLA
- 1-1/2 cups
- 11-⅓ oz
- ONION, YELLOW, FRESH, DICED ½-INCH
- 4-1/2 qt
- 1-¾ lb
- 2 lb
- LIME JUICE, BOTTLED
- 1-½ cup
- 12-½ oz
- JALAPENOS, CANNED, DRAINED, WHOLE SLICES
- 2 cups + 7-⅓ tbsp
- 10 oz
- CILANTRO, FRESH, CHOPPED
- 8-⅔ cup
- 7-½ oz
- 10 oz



rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.

- 2. In a mixing bowl, drizzle tomatillos with oil; toss to coat. Transfer tomatillos to a (18 x 26-inch) sheet pan.
- 3. Using convection, roast tomatillos at 425°F (218°C) for 10 to 12 minutes. Set aside to cool slightly.
- 4. Using a food processor, blend tomatillos, onion, lime juice, jalapenos, cilantro and salt until smooth. CP: refrigerate at 41°F (5°C).
- 1. In Step 4, this recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven you may need to add a couple to few minutes to the cook time to achieve the desired end state for the recipe).
- 2. Serving suggestions: may be served as an appetizer with tortilla chips; use on a taco, burrito or salad bar; would make a good topping for enchiladas; could be used to dress a taco salad.
- 3. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.

Color Code

Green (Eat Often)

Nutrifacts

- Calories
- 29
- Carbohydrates
- 3g
- Sugars*
- 2g
- Protein
- 1 g
- Fat
- 2 g
- Saturated Fat
- 0.2 g
- Cholesterol
- 0 mg
- Sodium
- 156 mg
- Calcium
- 5 mg
- Fiber
- 0.9 g

Sodium Code Low Sodium Number O-301-00 Each Portion ¼ cup (2 oz)

/+ cup (2 02)

Pan Size and Number

Food Processor, 18 x 26-Inch Sheet Pan (2)

Temperature

425°F (218°C)

Time

10 - 12 min.

Yield

100 Portions

HUMAN PERFORMANCE RESOURCES by CHAMP



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TOTAL FORCE FITNESS