

GREEN DRAGON SALSA

Presented by Brad Trudeau at the 2015 Healthy Flavors, Healthy Kids National Leadership Summit

Ingredients	100 Servings		Directions
	Weight	Measure	
Vegetable oil	2 oz.		CCP: Store and serve product at 41°F or below.
Green onion		3 bu.	1. Remove root end from onions and wash.
Jalapeño pepper, fresh		20 ea.	2. Remove stems from jalapeños and wash.
Tomatillos, fresh	5 lbs.		3. Remove skin from tomatillos and wash. 4. Toss onions, tomatillos, jalapenos with oil, place on baking sheet and roast in 375°F oven for 30 minutes. 5. Place roasted onions, tomatillos, onions, and salt in food processor until pureed to a smooth consistency.
Cilantro, fresh		2 bu.	6. Add cilantro and pulse in processor to coarsely chop.
Salt		2 tsp.	
Water	4 oz.		7. Add water if necessary for consistency.

Recipe Notes:

This product is extremely spicy and should only be used in secondary schools where students have shown an affinity for spicy foods and condiments. Adjust the amount of jalapeño peppers to regulate heat.

Nutrition Information (per serving, approximately 1 tablespoon)

Calories: 15/Protein: 0.5 g/Carbohydrate: 2 g/Fiber: 1 g

Saturated fat: 0 g/Polyunsaturated fat: 0.5 g/Monounsaturated fat: 0 g

Trans fat: 0 g/Cholesterol: 0 mg/Sodium: 25 mg/Potassium: 80 mg