



SALSA VERDE WITH CILANTRO






SERVINGS: 70 SERVINGS CALORIES: 18 KCAL

This recipe for salsa verde is simple and can be prepared in no time! Fresh onions, jalapenos, cilantro and tomatillos make up this delicious salsa. Pour it over nachos, tacos or dip your chips in it for extra flavor!

INGREDIENTS

- 1 bunch Cilantro, fresh, washed
- 1 each Onion, medium, fresh, quartered
- 1 cup Jalapeno pepper, sliced, canned
- 1 #10 can Tomatillo, cooked, canned
- 1 tablespoon Salt

INSTRUCTIONS

1. Rinse cilantro, cut off ½” off the stems, cut cilantro in ½.
2. Peel a medium onion, cut into quarters.
3. Measure 1 cup of canned jalapeños including the pickling juice these are packed with in can.
4. Drain and discard 2 cups of juice out of the tomatillos in can.
5. Measure 1 tablespoon of salt.
6. Add all ingredients in the following order into a commercial heavy duty blender.
 -  Cilantro
 -  Onion
 -  Jalapeños
 -  Tomatillo
 -  Salt
7. Once you have all of the ingredients in the blender cup, secure blender cup lid in place, and press the pulse button 6 times intermittently.

RECIPE NOTES

Serving Instructions: Serve 2oz portions of tomatillo salsa Verde with your favorite Hispanic dish. This sauce is typically served with rich protein dishes such as pork, but it is also a good condiment to be served with breakfast items.

Crediting: Does not credit

NUTRITION FACTS PER SERVING (2OUNCES)

Calories: 18 kcal | Sodium: 257 mg | Carbohydrates: 3 g | Fiber: 1.5 g

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.