

SALSA VERDE



INGREDIENTS:

- 3 green tomatillos
- 1/2 small onion
- 1 yellow bell pepper
- 1/2 tbsp oil
- 1 cup loosely packed cilantro (whole with stem)
- juice from 1/2 a lime
- dash of salt

DIRECTIONS:

1. Dice onion and bell pepper
 2. Add oil to a medium pan and heat on medium heat
 3. Add diced onion and pepper, cook until onion is caramelized and pepper is soft. Remove and place in a blender
 4. Add tomatillos to the pan, cook until tomatillos begins to brown and softens
 5. Add cooked veggies, lime juice, water, salt, and cilantro to the blender. Blend well
 6. Store refrigerated in an air tight container for up to 7 days
- Enjoy!

Makes 5 Servings | 1 Serving = 2 tbsp
Calories: 25 | Protein: 1 g | Carb: 3 g | Fat: 1 g | Fiber: 1 g