

# Salsa de Tomatillo

16 Servings • 1 Serving = 2 Tablespoons



## INGREDIENTS

- 2 Tablespoons olive oil
- ¼ small onion, chopped
- 2 cloves garlic, minced
- 6-8 fresh tomatillos, husked
- 2 serrano peppers, chopped
- ¼ cup cilantro, chopped
- ¼ teaspoon salt

## DIRECTIONS

1. In a medium skillet, heat olive oil at medium heat. Add onion and garlic, cooking until light golden.
2. Simultaneously, boil the tomatillos in a saucepan for 8-10 minutes. Remove from the heat and drain most of the water.
3. In a blender or food processor combine all the ingredients together.
4. Place the blended ingredients back into the medium skillet and boil for 5-8 minutes, at medium heat.
5. Remove from heat. Let cool and store in the refrigerator.

## Nutrition Facts

16 servings per container	
<b>Serving size</b>	<b>2 Tablespoons</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>20</b>
<small>% Daily Value*</small>	
<b>Total Fat</b> 2g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 35mg	<b>2%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	<b>0%</b>
Calcium 2mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 43mg	<b>0%</b>
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

Developed by The Children's Hospital of San Antonio

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