Tomatillo Salsa

Ingredients:

- 5 medium tomatillos
- ¼ cup water
- 2 serrano chilies or jalapenos
- Handful chopped cilantro
- ¼ cup finely chopped onion
- ¼ tsp salt
- Optional: garlic, cumin, and/or lime

Directions:

1. Peel husk from tomatillos and wash. Halve and deseed Chile/jalapeno.
2. Place tomatillos (whole) and Chile/jalapeno (halved) on sheet pan under broiler for about 4 minutes per side. You are looking for slight blistering on the vegetables.
3. Transfer blackened tomatillos, chilies/jalapenos, and juices from pan to blender or food processor.
4. Add remaining ingredients and blend.
5. Chill and serve.

Serving: ½ cup, makes 3

Nutrition facts: 23 calories, 0.6 g fat, 0.1 g saturated fat, 4.6 g total carbohydrates, 1/3 g dietary fiber, 0.7 g protein, 195.7 mg sodium