Sauces / Mexico

Tomatillo Salsa Verde

Husked tomatillos boiled until they surrender their tartness, then blended with roasted serrano chilis and cilantro into a bright, herbaceous, acid-punchy green salsa that makes a carnitas taco into something you dream about.

Time 30 min **Servings** 4

What you'll need.

- ☐ 100 parts Fresh tomatillos (husked and rinsed)
- ☐ 20 parts White onion (roughly chopped)
- ☐ 20 parts Fresh cilantro (stems and leaves)
- ☐ 10 parts Fresh lime juice
- ☐ 12 parts Serrano chilis (or jalapeños)
- ☐ 6 parts Garlic cloves (peeled)
- ☐ 2 parts Salt

Let's make it.

01 Place tomatillos and garlic cloves in a saucepan. Cover with cold water by about 3cm. Bring to a boil over high heat, then reduce to a steady simmer. Cook for 8–10 minutes until the tomatillos have changed from bright green to a dull, slightly olive-green color and have softened completely — they should look like they are about to collapse. Do not overcook to the point of disintegration. Reserve 1/4 cup of the cooking liquid in case you need to thin the salsa.

02 While the tomatillos cook, char the serrano chilis directly over a gas flame or under a hot broiler, turning occasionally with tongs, until blistered and charred on all sides — about 5–8 minutes total. The skins should blacken and blister but the flesh should remain intact. Transfer to a bowl, cover with a plate for 5 minutes to steam, then peel, stem, and seed (or leave seeds for more heat). Charring the chilis adds a smokiness that offsets the tartness of the tomatillos.

03 Combine the drained tomatillos, garlic (cooked with them), charred chilis, raw onion, cilantro, salt, and lime juice in a blender. Add a couple tablespoons of reserved cooking liquid. Blend to your desired consistency: rough and rustic with 6 pulses, or completely smooth with 45 seconds on high. Taste immediately — adjust salt for savory depth, lime for brightness, and if too tart, a pinch of sugar to balance. The color will be a vibrant olive-green flecked with darker specks from the charred chili.

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Servings are an estimate; check quantities in the source recipe.
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