

Tomatillo salsa

Ingredients:

1 large brown onion

2 cloves garlic

2 jalapeños

½ bunch coriander (well washed and separated into roots/stems and leaves)

794g tin tomatillo, drained

500ml water

Method:

Slice garlic and jalapenos and add to pot to sweat with small amount of oil. Slice onions, add to pot once garlic and chilli has softened, sweat without colour for 5 minutes or until soft. Add roots/stems of coriander and cook for a further 5 minutes. Add tinned tomatillos and water and bring to simmer. Cook out for 15 mins. Blend mixture in jug blender or using stick blender. Pass through medium-sized chinois/strainer. Cool.

Once cool, add back to jug blender with leaves of coriander and blend until smooth, check heat and seasoning.