

?T? in our Vegetarian Alphabet had an unusual ingredient thanks to an avid gardener friend ? Tomatillos. This is a reasonably traditional Mexican Salsa recipe which we slightly tweaked to suit the ingredients we had available.

Ingredients:-

10 Tomatillos
1 Small white Onion, quartered
3 Dried Birds Eye chilles, soaked,
4 Garlic Cloves,
1 Tbsp of Olive Oil
1/2 Tsp Himalayan salt
Chopped fresh Coriander leaves
3 Tbsp of Sour Cream
2 Tsp of dried Oregano
Juice of 1 Lime

Method:-

(1) Roast the Tomatillos, Onion and Garlic in a little Olive Oil until charred slightly.
(2) Allow to cool.
(3) Add and the ingredients to a food processor excluding the Sour Cream and Lime.
(4) Pulse a few times to reduce and combine.
(5) Add the Sour Cream and Lime Juice and pulse again.

This would be great with Potato wedges or Tortilla chips and has a real fresh zing to it.