

Verde Sauce

March 12th, 2025

Prep Time: 00:15

Cook Time: 00:00

Verde sauce is a Cilantro/Tomatillo sauce that provides the perfect finish to Mexican Chicken or Pork dishes. The addition of an avocado provides a creamy consistency that makes this the perfect finishing sauce.

Ingredients:

1/2 Cup Chicken Stock

2 Tomatillos (2 ounces), oven roasted

1 Poblano Pepper, seeds removed and oven roasted

1/4 Ounce Cilantro, chopped

1 Clove Garlic, minced

1 Avocado, pit and peels removed, roughly chopped

1 Lime, juiced (2 Tablespoons or 1 fluid ounce)

Directions:

In a small bowl, mix all the ingredients using a blender or an immersion blender.

Refrigerate in an air tight container up to 4 weeks.