Verde Sauce

March 12th, 2025

Prep Time: 00:15
Cook Time: 00:30

Verde sauce is a Cilantro/Tomatillo sauce that provides the perfect finish to Mexican Chicken or Pork dishes. The additio n of an avocado provides a creamy consistency that makes this the perfect finishing sauce. This recipe makes about 24 Ounces.

Ingredients:

4 Large Tomatillos (4 ounces)

1 Poblano Pepper, stem, seeds, and pith removed

1/4 Ounce Cilantro, chopped

1 Clove Garlic, minced

1/2 Cup Chicken Stock

1 Large Avocado, pit and peels removed

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

Directions:

Oven roast the Tomatillos and the Poblano Pepper.

Use a blender or immersion blender to mix the Tomatillos, Poblano, Cilantro, Minced Garlic, and Chicken Stock.

Roughly chop or mash the Avocado. Add to the mixture and blend.

Stir in the Lime Juice.

Refrigerate in an air tight container up to 4 weeks.

The creator of this recipe can be reached at iTestStuff@gmail.com