

Oven Roasted Tomatillos

October 4th, 2018

Prep Time: 00:30

Cook Time: 00:00

Tomatillos may look like green tomatoes, but they are more closely related to peppers than tomatoes. Tomatillos have a slightly sour but very smooth flavor, Oven roasting them will produce a smoky counterpoint to the sour. A tasty addition to sauces, soups, stews, and chilis.

Ingredients:

12 Fresh Tomatillos

Directions:

Remove the husk and wash each Tomatillo.

Set the oven on High Broil

Put the Tomatillos in a casserole pan and set on the top rack in the oven.

Use tongs to turn each Tomatillo after 2 or 3 minutes.

Continue to turn each Tomatillo, every few minutes, until most of the sides are somewhat charred.

Remove from the oven and allow to cool. Throw in a blender and pulse until fully blended.

Store in a freezer-grade zip-top bag. Flatten and freeze.

Use a permanent marker to label and date the back.

Tomatillo Sauce can be stored in the refrigerator for up to 2 weeks or the freezer for up to 1 year.