

Avocado Salsa

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This is a creamy salsa that is best when eaten right away. It is a little but spicy but it is good not spicy too. Just leave out the jalapenos. Serve with tortilla chips at your next football game.

Ingredients:

2 avocados, pitted
4 tomatillos, husks removed and rinsed (or 1-14 ounce can*)
2 jalapenos, stems and seeds removed
1/4 cup cilantro roughly chopped
1 clove garlic roughly chopped
Juice of one lime, or more as needed

Directions:

1. Place the tomatillos and jalapenos in the oven at 400F. Roast until soft, about 20 minutes. It is okay if the outsides turn black but do not cook them to a crisp.
2. Place the tomatillos and jalapenos in a blender with the avocado, cilantro, garlic, and lime juice.
3. Blend together until very smooth. Season with salt and pepper. If the salsa does not taste bright enough you can add a little more lime juice to make it perkier.

Author: Rachael Daylong