

Spicy Charred Tomatillo, Avocado Salsa

Serving Size: 2 fl oz

Makes 10 servings

Ingredients:

1 lb.	Green Tomatillos
1/4 cup	Arbol Pepper Pods
2 tbsp	Canola Oil
1 tbsp	Garlic, minced
3/4 cup	Onions, Yellow, chopped
1/2 tsp	Coriander Seeds
1/2 tsp	Cumin Seeds
1/2 tsp	Fennel Seeds
2 each	Avocados
1/4 bunch	Cilantro Sprigs
1/2 tsp	Kosher Salt
1/4 tsp	Black Pepper
2 tbsp	Lime Juice

Preparation:

1. Remove husks and rinse tomatillos. Cut tomatillos in half and place on a hot grill to char. Chill tomatillos.
2. Remove stems and seeds from arbol pods. Heat oil in a sauté pan. Sweat the onions, garlic, and chili arbol in the oil until translucent.
3. Add coriander, cumin, and fennel seeds to the pan.
4. Continue cooking until spices are toasted and fragrant. Chill mixture.
5. In a food processor, combine charred tomatillos/onion/chill mixture with avocado, cilantro, salt, pepper, and lime juice. Process until mostly smooth.

NUTRITION FACTS PER SERVING

calories	75
total fat (g)	5
saturated fat (g)	0.5
trans fat (g)	5
sodium (mg)	100
total carbohydrate (g)	7
dietary fiber (g)	3
sugar (g)	4
protein (g)	1



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