

# PALEO / NICK



## Tomatillo Salsa

*Yields: 6C*

### Ingredient List:

- **9 Tomatillos, husk and stem removed, rinsed**
- **4 large garlic cloves, peeled and crushed with palm**
- **Pinch of Kosher salt**
- **4-6 Chile de Arbol, seeds and stems removed, halved and toasted/charred**
- **Kosher Salt, to taste (approximately 2 teaspoons)**

### **Preparation Instructions:**

1. Place tomatillos, garlic and pinch of salt in a pot or sauce pan and bring to a simmer.
2. Cook for 7 minutes, or until tomatillos soften and turn dull green.
3. Use a slotted spoon to scoop the tomatillos and garlic from the water into the pitcher of a blender.
4. Reserve the cooking liquid for adjusting salsa consistency if necessary.
5. Add the toasted chile de arbol, blitz again and voila! The quickest, 4-ingredient salsa imaginable.

This salsa is sure to impress your friends. It also goes well with cow tongue. Keep it simple, keep it real and,

**Keep It Paleo!**