

TOMATILLO

Pronounced **to-ma-TEE-yo**, this garden addition is bursting with tart, lemony, sweet flavor



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SMALL TOMATOES?

Tomatillo translates into, little tomato and is sometimes called the Mexican Husk Tomato. Unlike their red cousins, however, most tomatillos stay green throughout the ripening process and have their own unique flavor identity.

GROWING TOMATILLOS

Be sure to plant at least 2 tomatillo plants, they need another plant to pollinate the blossoms and produce. Like their distant relatives, tomatillos also benefit from trellising. If the thin branches are supported, they're less likely to bend when the tomatillos ripen.

HARVESTING AND STORING

Tomatillos are ready to harvest when the fruit is green and has filled out the husk. Don't let the tomatillo sit on the vine for too long, overripe fruits lack a firm flesh and are less tart. Keep the protective husk on and place in a paper bag in the fridge. They will last about 2 weeks in the fridge.





Fresh Salsa Verde

Adapted from Amy Johnson

Ingredients

- 1 pound tomatillos, husks removed & washed
- 3 jalapeños
- 2 garlic cloves
- 1/2 medium onion
- 1/3 cup fresh cilantro leaves
- 1/8 teaspoon salt

Instructions

1. Chop the onion in half, and leave the jalapeños, garlic cloves and tomatillos whole. Roast the veggies on a baking sheet in a 400-degree F oven for about 15 minutes, turning all halfway over through roasting time.
2. Deseed and roughly chop the jalapeño, and roughly chop the onion.
3. In a food processor, add all roasted ingredients, plus cilantro and salt and pulse until all ingredients are chopped and you reach your desired consistency.

HOW TO USE SALSA VERDE

Salsa Verde is good for much more than just chips and dip! Try it in your other favorite dishes too:

- Salsa Verde Chicken Enchiladas
- Salsa Verde Tacos
- Baked Chicken Salsa Verde over rice
- Scrambled eggs with Salsa Verde
- Salsa Verde over Steak

