

Tomatillo Salsa by Lynn's Recipes



Lynn demonstrates how to make a delicious Tomatillo Salsa that can be used as a dip for tostito chips or in a chicken enchilada dish. From Everyday with Rachael Ray.

Ingredients:

- 1 Tablespoon canola or vegetable oil
- 1 small white onion, finely chopped
- 1 clove garlic, chopped
- 1 jalapeno chili, thinly sliced crosswise
- 1 teaspoon ground cumin
- $\frac{1}{2}$ pound tomatillos -- husks removed, fruit rinsed and chopped
- $\frac{1}{2}$ cup water
- Salt and pepper
- $\frac{3}{4}$ cup sour cream
- 1 cup (packed) cilantro leaves

In a medium skillet, heat 1 Tablespoon canola or vegetable oil over medium heat. Add the onion, garlic and jalapeno; cook until vegetables are soft, about 5 minutes. Add the cumin and cook for 1 minute. Add the tomatillos; season with salt and pepper. Cook for 2 minutes, then stir in the water and simmer until the tomatillos are soft, about 5 minutes.

Let the mixture cool, then transfer to a blender and mix until smooth, about 1 minute. Add the sour cream; blend until combined. Add the cilantro and blend until smooth; season if necessary.

*Note -- if you have a powerful blender, you may need to adjust the blending time.

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Serve with tostito chips or use to make enchiladas.

For a recipe for Enchilada Suizas [click here](#).

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