

a pearl kind of girl

Hatch Chile Salsa

- 11 medium tomatillos - husks removed, cored and quartered
- 1 cup roasted Hatch chiles - mixture of mild and hot
- 1/4 cup chopped fresh cilantro leaves
- 1/2 cup chopped sweet onion
- 2 tablespoons fresh lime juice
- 2 tablespoons pressed garlic
- 1 tablespoon agave nectar

In a large pot over medium heat, boil tomatillos until tender.

Add cilantro, onion, lime juice, garlic and agave nectar to food processor and pulse until mixed well.

Add hatch chiles and tomatillos to food processor and pulse until well combined and chiles are all chopped.

Can salsa and keep refrigerated, or serve fresh.

