

## Chili de Arbol Salsa - Smoky, Spicy & Totally Addictive

Chili de Arbol Salsa (Bold, Spicy, and Irresistibly Smoky)



**TIME**  
**15 min**

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### INGREDIENTS

- 12 dried chile de arbol
- 1 serrano pepper
- 3 tomatillos, husked
- 1 Roma tomato
- 1 clove garlic
- A handful of cilantro
- Juice of 1 lime
- Salt to taste

### DIRECTIONS

- 1. Roast for Flavor:** Set a skillet or griddle over medium-high heat. Dry roast the chile de arbol, serrano, tomatillos, and tomato until they get a light char-about 5-7 minutes. Turn them occasionally.
- 2. ? Pro Tip:** Roast the garlic clove last and briefly-just until golden. Set it aside and do not boil.
- 3. Boil Until Soft:** Transfer the roasted ingredients (except garlic) to a saucepan, add just enough water to cover, and boil for about 5 minutes, until softened but not mushy.
- 4. Blend to Perfection:** Add the boiled ingredients to a blender along with the reserved garlic, fresh cilantro, lime juice, and salt. Blend until smooth (or leave it slightly chunky if you like rustic texture).
- 5. Taste & Adjust:** Check for salt and lime. Add more if needed. Want it thinner? Add a splash of the cooking liquid.

### SWAPS & NOTES

& Swaps Chile de Arbol - Packs heat and a deep smoky flavor.

Serrano - Adds fresh green spice; sub with jalapeño for milder heat.

Tomatillos - Key for tang; don't skip!

If fresh ones aren't available, canned works (rinse well).

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/chili-de-arbol-salsa-smoky-spicy-totally-addictive/>