

Blender Green Salsa: A Zesty and Fresh Salsa Verde Recipe

1 lb tomatillos, husked and rinsed



TIME
5 min

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INGREDIENTS

- 1 lb tomatillos, husked and rinsed
- 1/2 white or yellow onion, roughly chopped
- 1 large jalapeño, stem removed (remove seeds for less heat)
- 1-2 cloves garlic, peeled
- 1/2 cup fresh cilantro, packed
- 1/2 tsp salt
- 1/4 cup water (or more, to reach desired consistency)

Swaps and Notes:

Tomatillos: Fresh tomatillos are a must for this recipe. They have a papery husk that you'll need to remove before rinsing them.

Jalapeño: If you want a spicier salsa, leave some or all of the seeds in the jalapeño. For a milder salsa, remove all the seeds and the white membrane.

Onion: White or yellow onion works great here. The raw onion gives the salsa a sharp, fresh flavor.

Cilantro: Fresh cilantro is essential. Don't use dried cilantro, as the flavor won't be the same.

Water: Start with 1/4 cup of water and add more a little at a time until you reach your desired consistency.

Instructions:

Prep the Tomatillos: Remove the papery husks from the tomatillos and rinse them thoroughly to remove the sticky residue.

Combine in Blender: Place the husked and rinsed tomatillos, roughly chopped onion, jalapeño, garlic cloves, fresh cilantro, and salt into a blender. Add 1/4 cup of water.

Blend: Blend on high speed until the salsa reaches your desired consistency. For a smoother salsa, blend for a minute or two. For a chunkier salsa, use the pulse function.

Taste and Adjust: Taste the salsa and adjust the seasoning with more salt if needed. If it's too thick, add a little more water and blend again.

Chill: Transfer the salsa to a bowl, cover, and refrigerate for at least 30 minutes before serving. This allows the flavors to meld together.

Tips for Success:

Rinse the Tomatillos: Rinsing the tomatillos well after you husk them is crucial. This sticky residue can give the salsa a bitter flavor.

Adjust the Spice: You can control the heat by removing or leaving in the jalapeño seeds. For an even spicier salsa, you can add a little bit of a serrano pepper.

Don't Over-Blend: For a fresh, vibrant salsa, you don't need to blend it into a super smooth liquid. A slightly chunky texture is often best.

Let It Rest: Letting the salsa chill in the fridge for a bit is a crucial step. This allows the flavors to meld and develop, resulting in a much better final product.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 15

Protein: 1g

Fat: 0g

Carbohydrates: 3g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

1. **Prep the : Tomatillos:** Remove the papery husks from the tomatillos and rinse them thoroughly to remove the sticky residue.
2. **Combine in : Blender:** Place the husked and rinsed tomatillos, roughly chopped onion, jalapeño, garlic cloves, fresh cilantro, and salt into a blender. Add 1/4 cup of water.
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5. **Chill:** Transfer the salsa to a bowl, cover, and refrigerate for at least 30 minutes before serving. This allows the flavors to meld together.
6. **Tips for Success:** Rinse the Tomatillos: Rinsing the tomatillos well after you husk them is crucial. This sticky residue can give the salsa a bitter flavor.
7. **Adjust the : Spice:** You can control the heat by removing or leaving in the jalapeño seeds. For an even spicier salsa, you can add a little bit of a serrano pepper.
8. **Don't : Over-Blend:** For a fresh, vibrant salsa, you don't need to blend it into a super smooth liquid. A slightly chunky texture is often best.
9. **Let : It Rest:** Letting the salsa chill in the fridge for a bit is a crucial step. This allows the flavors to meld and develop, resulting in a much better final product.

10. **Serving Suggestions and Pairings:** This Blender Green Salsa is incredibly versatile. It's perfect as a dip for tortilla chips, a topping for tacos, or a sauce for enchiladas. For a fun, interactive dinner, my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd is always a huge hit. The zesty salsa is also a perfect complement to grilled chicken, fish, or shrimp. For a refreshing drink, a tall glass of my This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days would be a perfect match.
11. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
12. **Calories:** Approximately 15
13. **Protein:** 1g
14. **Fat:** 0g
15. **Carbohydrates:** 3g
16. This is a healthy, low-calorie addition to any meal.
17. **Storage and Leftover Tips:** This salsa will keep well in an airtight container in the refrigerator for up to 5 days. The flavors will continue to develop, so it often tastes even better the next day.
18. **More Recipes You Will Love:** If you're a fan of simple, delicious Mexican-inspired meals, you'll love some of my other recipes. For a comforting and cozy dinner, my recipe for These Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners is always a huge hit. For a great weeknight dinner shortcut, my This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a lifesaver. And for a great party dish, my These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast is a fantastic option.
19. **Final Thoughts:** This Blender Green Salsa is a recipe that is sure to become a staple in your kitchen. It's simple, flavorful, and incredibly easy to make. It's the perfect way to add a little bit of fresh, zesty flavor to any meal.
20. I'd love to know what your favorite use for salsa verde is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

SWAPS & NOTES

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