

## **CHAR-ROASTED TOMATILLO AVOCADO SALSA**

Makes 3 cups

Tomatillos, husked ground tomatoes grown in Mexico, have a tart freshness when used raw in a salsa or salad, but take on a more mellow flavor if roasted on the grill. If you're using them uncooked, remove the papery husks and rinse off the sticky film that coats the fruit. Here, you can peel off the husk after grilling and go straight to chopping. Speed up prep by pulsing the roasted ingredients in a food processor but leave the texture a little bit chunky.

### **INGREDIENTS**

- 1/2 lb. fresh tomatillos
- 1 small poblano chile
- 2 thick (1/2-inch) slices white onion
- 1/4 c. finely chopped pitted green olives
- 1/4 c. packed fresh cilantro leaves
- 1 clove garlic, finely chopped
- 3 tbsp. fresh lime juice
- 1 small ripe avocado, pitted and chopped
- Coarse salt, to taste
- Roasted and salted pepitas (hulled pumpkin seeds), to taste

### **DIRECTIONS**

Place the tomatillos (still in their husks), poblano chile, and the onion slices on a medium-high grill. Cook the tomatillos for several minutes, until the husks are browned and the fruit is softened and begins to split. Remove from the grill. Continue roasting the onion until just tender and slightly charred. Finish grilling the chile, turning a few times, until charred and blistered over most of its surface. Place in a plastic bag and let it cool.

Scrape the charred skin from the poblano with a paring knife; remove the stem, veins, and seeds if you'd like. Remove the tomatillo husks. Finely chop the poblano, tomatillos and onion together. Stir in the olives, cilantro, garlic and lime juice. Gently stir in the avocado; season with salt. Sprinkle with pepitas.

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