



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Avocado & Roasted Tomatillo Salsa

½ lb. tomatillos - husked, cored and quartered

3 garlic cloves - lightly smashed and peeled

1 jalapeno pepper - stemmed and halved (for less heat, remove seeds & membranes)

1 leek - white part only, coarsely chopped

1 T. avocado / vegetable oil

2 large avocados – pitted and flesh scooped out

¼ cup chopped cilantro

1 t. sugar

½ t. ground cumin

½ cup water

¼ cup finely chopped onion

½ t. dried oregano (preferably Mexican)

1 T. fresh lime juice

Salt, to taste

Preheat oven to 425 degrees. On a rimmed baking sheet, toss the tomatillos, garlic, jalapeno and leek with oil and spread in a single layer. Roast until vegetables are lightly charred and softened, about 10-12 minutes. Let cool, then transfer to a blender.

Add avocados, cilantro, sugar, cumin and ½ cup water and puree until smooth. Add the onion, oregano and lime juice and pulse until incorporated, 2-3 times. Transfer salsa to a bowl and season with salt. Serve chilled or at room temperature.

Makes about 3 cups.

Recipe by chef Tim Cushman.