

# Green Tomato Salsa Verde

## Ingredients

1 lb green tomatoes (green = unripe)  
1/2 medium white onion diced  
1 or 2 serrano peppers thinly sliced (I didn't have peppers and it still tasted amazing!)  
1/2 tsp salt or to taste  
1/2 cup chopped fresh cilantro  
1 tbsp lime juice or to taste

## Instructions

Halve the green tomatoes and slice out the interior section around the stem (see the instructional image in my post), then cut in half again to make quarters. Lay out the tomatoes on a baking sheet lined with foil.

Turn on the broiler in your oven and set the baking sheet on a top rack a few inches from the flames. Broil for about 5 minutes or until lightly browned. (If your oven does not have a broiler, use the hottest temperature your oven can reach and roast for 10 minutes or until lightly browned).

Meanwhile, add the diced onions to a bowl and fill with cold water to soak for 5 to 10 minutes.

Add the broiled green tomatoes to your food processor and pulse a few times to break them into pieces. Drain the water from the onion and add it along with the peppers, salt, cilantro, and lime juice. Pulse a few more times, until the desired texture is reached. Taste for seasoning and add more salt and lime juice if desired. The green tomato salsa can be served immediately, but it's even better after an hour or more in the fridge for the flavors to meld.