

Classic Tomato Salsa Dip

Food Network Magazine

*1 pound whole tomatillos, husked
and rinsed*

3 cloves unpeeled garlic

1 whole jalapeno pepper

1 cup fresh cilantro

juice of one lime

salt (to taste)

Broil the tomatillos, garlic cloves and jalapeno until charred and tender, 5 to 6 minutes. Let cool slightly. Peel the garlic. Remove the stem and skin from the jalapeno.

In a food processor, puree' the tomatillos, garlic, jalapeno, cilantro, and lime juice.

Season with salt.

Per Serving (excluding unknown items): 149 Calories; 5g Fat (24.3% calories from fat); 5g Protein; 27g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 5 Vegetable; 1 Fat.