
Green Tomato Salsa

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Preparation Time: 20 minutes

Cook Time: 10 minutes

1 medium green pepper
1 serrano pepper
5 medium green tomatoes or large tomatillos, husked
1 medium onion, chopped
2 cloves garlic, minced
1/3 cup lime juice
2 tablespoons olive oil
4 teaspoons agave nectar
1 teaspoon coarsely ground pepper
1/2 teaspoon salt
3 tablespoons fresh cilantro leaves
1 medium ripe tomato, peeled, pitted and quartered
tortilla chips

Preheat the broiler.

Place the peppers on a foil-lined baking sheet.

Broil 3 to 4 inches from the heat until the skins blister, about 5 minutes. With tongs, rotate a one-quarter turn. Broil and rotate until all sides are blistered and blackened. Place the peppers in a bowl. Let stand, covered, for 20 minutes.

Using tongs, place the tomatoes, a few at a time, in a pot of boiling water for 5 minutes. Remove the tomatoes. Cool slightly. Peel the tomatoes and finely chop. Place in a large bowl.

Remove the skin, stems and seeds from the charred peppers. Add to the tomatoes. Stir in the onion and garlic.

Place the remaining ingredients, except the tortilla chips, in a blender. Cover and process until smooth. Add to the tomato mixture, stirring to combine.

Serve with the tortilla chips.

Yield: 6 cups

Salsa

Per Serving (excluding unknown items): 377 Calories; 28g Fat (62.0% calories from fat); 4g Protein; 34g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 1088mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Vegetable; 1/2 Fruit; 5 1/2 Fat.