



**?T? in our Vegetarian Alphabet had an unusual ingredient thanks to an avid gardener friend ? Tomatillos. This is a reasonably traditional Mexican Salsa recipe which we slightly tweaked to suit the ingredients we had available.**

### **Ingredients:-**

10 Tomatillos  
1 Small white Onion, quartered  
3 Dried Birds Eye chilles, soaked,  
4 Garlic Cloves,  
1 Tbsp of Olive Oil  
1/2 Tsp Himalayan salt  
Chopped fresh Coriander leaves  
3 Tbsp of Sour Cream  
2 Tsp of dried Oregano  
Juice of 1 Lime

### **Method:-**

- (1) Roast the Tomatillos, Onion and Garlic in a little Olive Oil until charred slightly.
- (2) Allow to cool.
- (3) Add and the ingredients to a food processor excluding the Sour Cream and Lime.
- (4) Pulse a few times to reduce and combine.
- (5) Add the Sour Cream and Lime Juice and pulse again.

**This would be great with Potato wedges or Tortilla chips and has a real fresh zing to it.**