

# Recipe Card



## TOMATILLO AVOCADO (SALSA VERDE)

### INGREDIENTS:

8 TOMATILLO, HUSKED AND WASHED  
2 MEDIUM AVOCADOS, DICED  
1/2 BUNCH OF CILANTRO, CHOPPED  
1/2 MEDIUM WHITE ONION, DICED  
1 TBL LIME JUICE  
1/2 TSP SALT 3OZ BOERNE BRAND HOT SAUCE

### METHOD:

BROIL THE TOMATILLOS IN THE OVEN UNTIL THE OUTSIDE IS CHARRED.  
TURN OVER AND CHAR THE OTHER SIDE.  
IN A FOOD PROCESSOR COMBINE THE ONION, CILANTRO, LIME JUICE,  
AND SALT. PULSE UNTIL UNTIL CHUNKY.  
ADD THE WARM TOMATILLOS WITH JUICE AND BOERNE BRAND HOT  
SAUCE. PULSE AGAIN UNTIL SMOOTH.  
THE MIXTURE WILL BE THIN AT FIRST BECAUSE IT IS WARM. COOL IN  
THE REFRIGERATOR.  
ADD THE DICED AVOCADOS FOR A CHUNKY SALSA OR USE THE FOOD  
PROCESSOR AGAIN FOR A CREAMY DIP.  
ADJUST WITH SALT AND LIME JUICE IF PREFERRED.

BOERNE  
BRAND

TEXAS STYLE HOT SAUCE™