



Verde Enchilada Sauce



Ingredients:

- 8 tomatillo (husk removed, and rinsed)
- 1 Jalapeno (seeds removed)
- 4 garlic (large cloves)
- ½ cup yellow onion (rough chopped)
- 1 tsp oregano
- ½ bouillon cube (preferably chicken, or *read notes)
- ½ bunch cilantro
- ½ tsp salt (adjust to taste)
- ¼ tsp black pepper (adjust to taste)

Method:

1. Remove husk of tomatillo and rinse, rough chop onion, peel garlic, remove seeds of jalapeno and rough chop cilantro. Set aside.
2. In a saucepan, add tomatillo, onion, jalapeno with ¾ cup of water. Bring to boil, then cover and boil until tomatillo are cooked (these will be olive green in color when ready), about 8-10 minutes.
3. Transfer cooked tomatillo and onion mixture to blender jar along with cooking liquid. Add garlic, cilantro, oregano, and ¼ tsp of salt. Blend to make smooth enchilada sauce. Add black pepper. Taste and adjust salt.

Additional Notes: Run blender on medium for 1 minute, then on high for 1 minute to make smooth pureed enchilada sauce.

4. Transfer prepared sauce to seal-able container. Refrigerate until ready to use with your favorite Green Enchiladas!