

Tomatillo Salsa

Ingredients:

900g Tomatillos , approximately 12
medium sized Tomatillos
4 medium sized onions
4 red chillies
1 teaspoon coriander seeds
1 Tablespoon olive oil
½ Bunch Corriander

Equipment:

Green chopping board
Disposable gloves
Small knife
Large knife
Baking grill tray
Baking paper
Tongs
Medium sized fry pan
Small bowl
Food processor
Spatula

Method:

<ol style="list-style-type: none">1. Remove husks from Tomatillos. Wash Tomatillos under cold running water to remove the sticky film on the outer skin.2. Cut Tomatillos in half. Line baking grill tray with baking paper and place Tomatillos cut side down on the grilling tray.3. Grill Tomatillos until the skin starts to blister and slightly blackens. Using tongs turn Tomatillos over and grill until cooked through.4. Peel and finely slice onion.5. Wearing gloves remove tops from chillies, slice in half remove seeds and discard. Chop chillies finely.	<ol style="list-style-type: none">6. In a medium sized saucepan dry fry coriander seeds until fragrant and set a side in a small bowl.7. Using the same fry pan heat 1 tablespoon olive oil and fry onion and chili until onion is soft and transparent.8. Place all ingredients in food processor and blitz to combine. Add seasoning to taste.9. Stir through freshly cooked pasta.10. Divide into 5 serving bowls and garnish with fresh coriander leaves.
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