

## Avocado Tomatillo Salsa

Salsa Verde con Aguacate

Rick Bayless Season 9 - Mexico: One Plate at a Time

Servings: 1  $\frac{1}{4}$  cups

8 ounces (3 to 4 medium) tomatillos, husked, rinsed and roughly chopped

1 garlic clove, peeled and roughly chopped

Fresh hot green chile to taste (roughly 2 or 3 serranos or 1 or 2 jalapenos), stemmed and roughly chopped

About  $\frac{1}{4}$  cup (loosely packed) roughly chopped cilantro, thick lower stems cut off  
1 large avocado, pitted, flesh scooped from skin and roughly chopped

Salt



In a blender or food processor, combine the tomatillos, garlic, green chile, cilantro and  $\frac{1}{2}$  cup water. Process to a coarse puree. Add the avocado and pulse until nearly smooth. Pour into a salsa dish. If necessary, thin to a drizzle-able consistency with a little more water (I often add 1 to 2 tablespoons more). Taste and season with salt, usually about 1 teaspoon.