

Salsa Verde Fresca

- ½ cup thinly sliced scallions (white and light green parts only)
- ½ cup chopped cilantro leaves and upper stems
- ¼ cup freshly squeezed lime juice
- ¼ cup olive oil
- 2 Tablespoons chopped jalapeño or serrano chile, or to taste
- 1 Tablespoon Maggi sauce or soy sauce
- Kosher or coarse sea salt, to taste



In a small bowl, combine the scallions, cilantro, lime juice, olive oil, chile and Maggi sauce, and stir to mix well. Set aside for at least 15 minutes. Season with salt to taste, if need be.

Salsa Verde

- 8 tomatillos
- 1 jalapeno or serrano pepper
- 1 handful of cilantro
- 1 teaspoon of salt

Boil the tomatillos (without the husk) and the pepper until tomatillos change to a pale green. Blend all ingredients. Simmer for 5 to 10 minutes in a pot with 1 teaspoon of canola oil.