

Level: Master's

RECIPE 2

Roasted Tomatillo and Mango Salsa

Green salsas (*salsa verde*) are another well-known variety. Tomatillos look like green tomatoes in husks, and they are, indeed, a cousin of the tomato. You can find tomatillos in most supermarkets, and certainly in any Latin grocery. They have a bright, astringent, lemony quality that creates a tangy salsa. Tomatillos can be used raw, but roasting adds a smoky flavor. Hot serrano chile peppers make this a fiery condiment; use just 1 serrano and remove the seeds and ribs for milder heat. Mango lends sunny color and flavor. Try this salsa with fish tacos or grilled shrimp.

Ingredients

- 1 pound fresh tomatillos
- 2 serrano chiles
- 1/2 cup finely chopped red onion
- 1 garlic clove
- 1/2 teaspoon kosher salt
- 1/2 cup finely chopped mango
- 2 tablespoons chopped cilantro

Position oven rack on top level. Preheat broiler.

Remove husks from tomatillos; rinse fruit in warm water to remove sticky residue. Place tomatillos and serranos on a foil-lined baking sheet. Broil 5 minutes, turn over, and broil another 5 minutes or until blackened. Let stand 5 minutes or until cool enough to handle. Cut stem off serranos.

Combine tomatillos, serranos, onion, garlic and salt in a food processor. Pulse until smooth. Pour tomatillo mixture into a serving bowl. Stir in mango and cilantro. **Yield: 2 cups (serving size: 1/4 cup).**