

Ingredients

- 10 tomatillos, husks removed and washed
- 2 serrano chiles, seeds removed
- 4 cloves garlic, peeled
- 2 Tablespoons olive oil
- ¼ Cup water
- 2 limes, juiced
- 1 bunch cilantro, chopped
- ½ onion, finely chopped
- 1 teaspoon cumin
- ½ teaspoon salt

Directions

1. Place the tomatillos and chiles under a broiler for about 4 minutes on each side.
2. In a small sauté pan, heat olive oil over medium heat. Add garlic and sauté until golden brown, about 5 minutes.
3. Transfer tomatillos, chiles, and garlic to a food processor. Add the rest of the ingredients and blend until smooth.
4. Taste and adjust seasonings to your liking.
5. Serve and enjoy!