

Fresh Tomatillo-Poblano Salsa with Tortilla Wedges

Serves 6; 2 tablespoons salsa and 6 tortilla wedges per serving

This lively-tasting salsa will make you feel as if you're dining in an authentic Mexican restaurant!

6 6-inch corn tortillas, each cut into 6 wedges

Salsa

1/2 poblano pepper

2 medium tomatillos (about 6 ounces total), papery skins discarded, rinsed and patted dry

1/4 cup snipped fresh cilantro

1/4 teaspoon salt

1 tablespoon olive oil (extra-virgin preferred)

Preheat the oven to 350°F.

Place the tortilla wedges in a single layer on a large baking sheet. Bake for 10 minutes, or until just golden. Transfer the baking sheet to a cooling rack and let the tortilla wedges cool completely, about 5 minutes.

In a food processor or blender, process the salsa ingredients except the oil for 10 to 15 seconds, or until the desired consistency. Pour into a small bowl. Stir in the oil. Serve with the tortilla wedges.

Cook's Tip: For a milder salsa, discard the ribs and seeds of the poblano before processing the pepper. Refrigerate any remaining salsa in an airtight container for up to two days. Store the tortilla wedges in an airtight container at room temperature for up to one week.