



Makes 3 cups
Preparation Time: 30 minutes

INGREDIENTS:

2 poblano peppers (see tip, recipe intro)

1 lb. tomatillos (about 18 medium), husked and coarsely chopped

6 scallions, white and green parts chopped

2 cups chopped fresh cilantro

4 cloves garlic, minced

1 fresh serrano chile, chopped (and seeded if you prefer less heat) (see tip, recipe intro)

1 tablespoon lime zest

Sea salt, to taste

Roasted Poblano Salsa Verde

Salsa verde is a popular Mexican sauce renowned for its bright, tangy flavor and versatility, adding a peppery kick to a wide range of meals. Traditionally made with **tomatillos** and serrano chiles for heat, this version also includes roasted poblano peppers for smoky depth, and lime zest for a citrusy kick. Ready in just 30 minutes, salsa verde is simple to make and great to keep on hand for everything from **tacos** to tofu scrambles.

Tips

Wear gloves: Chile peppers contain oils that can irritate your skin and eyes. Wear plastic or rubber gloves.

Storage: Store in an airtight container in the refrigerator for 5-7 days.

From *Forks Over Knives: The Cookbook*

For more inspiration, check out these tasty ideas:

- [Roasted Tomato Salsa](#)
- [Fresh Tomato Salsa](#)
- [Blueberry Salsa](#)
- Or check out this collection of [salsa recipes](#).

By Del Sroufe

- 1 To roast poblanos, use heatproof tongs to hold each pepper over an open flame on a gas stove top, rotating peppers frequently until skins are charred all over. (Alternately, place peppers in a foil-lined roasting pan and roast in a 400°F oven 45 minutes to 1 hour or until blackened.)
- 2 Transfer roasted peppers to a heatproof container with a lid (or pull foil up around peppers and crimp to seal) and let cool until easy to handle. Peel and discard the blackened skins. Remove and discard seeds. Roughly chop peppers.
- 3 In a food processor combine poblanos and the remaining ingredients. Process until smooth.