

CopyCat Chipotle Mexican Grill Tomatillo Green Chili Salsa

Ingredients

2 lbs tomatillos, halved
3 vine tomatoes, halved
2 jalapenos, deseeded
1 red onion, cut into wedges
4 garlic cloves
1 tsp kosher salt
 $\frac{1}{2}$ tsp coarse ground black pepper
2 tsp cumin
1 tsp oregano, dried
2 tbsp lemon juice
2 tbsp lime juice
 $\frac{1}{4}$ cup fresh cilantro

Directions

Preheat your oven to 450 degrees F and add the tomatillos, tomato, jalapeno, and red onion to a baking sheet and roast for 25 to 30 minutes until they all start to char.

Add the roasted vegetables along with the rest of the ingredients to a large food processor or a blender with a vent and pulse until slightly chunky for about 10 to 15 seconds.