

# 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.