

# Tomatillo

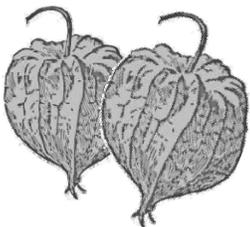
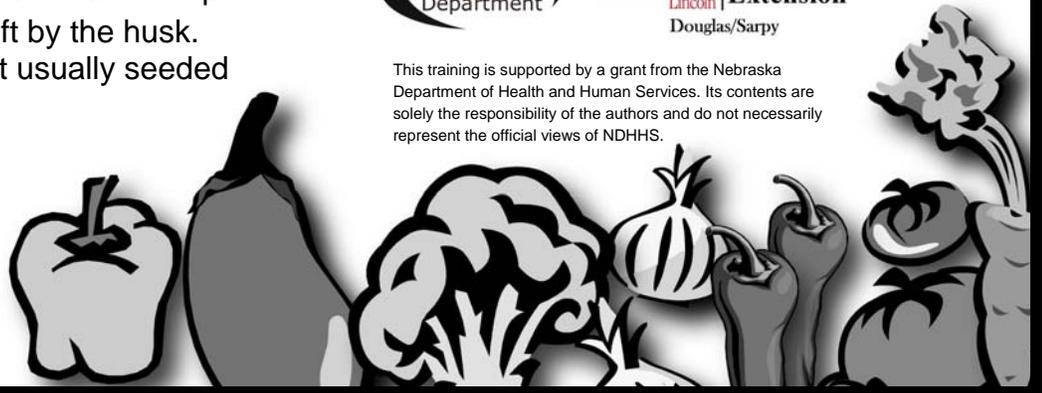
Are small fruits (used as a vegetable) enclosed in a husk. Relative of the tomato. Provides tart flavor in Mexican green sauces.

**Store:** Store at room temperature with husks on for up to 2 weeks, For Longer storage: refrigerate in husks but not in plastic bags. To freeze: remove the papery husks, clean and place in freezer bags.

**Prepare:** Remove husk and wash with soap and water to remove the film left by the husk. Dry and use. Tomatillos are not usually seeded for use.



This training is supported by a grant from the Nebraska Department of Health and Human Services. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of NDHHS.



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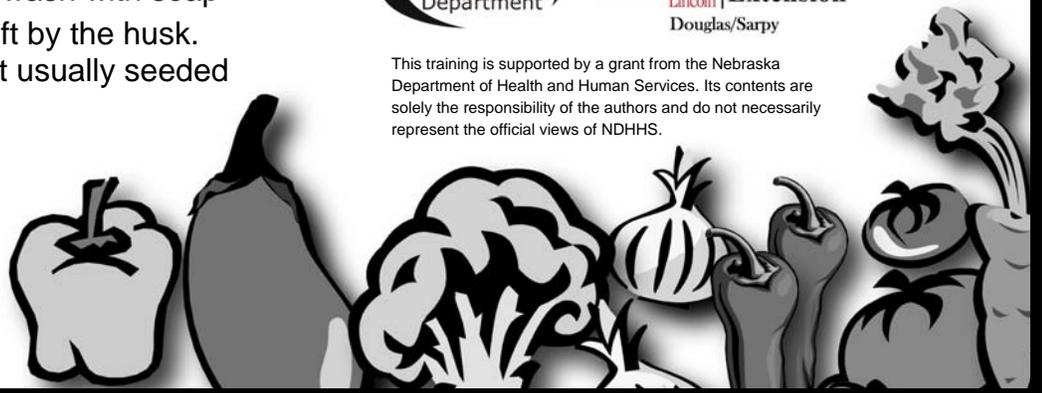
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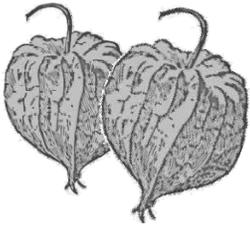
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# Tomatillo Recipe

## Green Tomatillo Sauce

### Ingredients

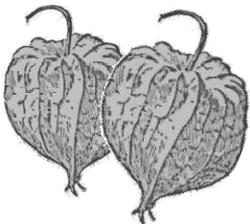
- 1 med onion finely chopped
- 2 tbsp salad oil
- ¼ cup finely chopped blanched almonds (optional)
- 2 cans (10 oz. each) tomatillos
- 1 tbsp minced cilantro
- 3 tbsp minced green chilies
- 2 cups regular strength chicken broth

### Directions:

Put all in a blender and blend until fairly fine. Place in pan on stove and simmer until sauce has thickened and reduced to 2 ½ cups. This sauce should not be too spicy.

enjoy!

Source:  
<http://www.cooks.com/rec/doc/0,1615,159190-250197.html>



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