**Tomatillo Avocado Salsa**

Adapted from a recipe by Roberto Santibañez

Equipment

A blender – I use a little Magic Bullet, which is an affordable blender that blends only small amounts at a time; it’s not as strong as a real blender, but works great for salsa.

Ingredients

* 6 tomatillos – remove the papery husks
* 1/8 of a medium-sized onion
* 1 or 2 jalapeño or serrano peppers – you can remove all or some of the seeds if you don’t want extra hot salsa
* 1 garlic clove, peeled
* 1/2 teaspoon salt, plus more as desired
* 1/2 cup of cilantro
* 1 avocado - remove the peel and seed
* One lime wedge

Put the tomatillos, onion, cilantro, garlic clove, salt, 1 jalapeño (or serrano), and the juice from the lime wedge in the blender and blend until there are no chunks. Taste a little and add more jalapeño/serrano if you want it hotter. Add the avocado and blend, adding a little water if it seems too thick. Taste the salsa and add more salt if desired. Eat with tortilla chips.