



FIXATE RECIPES

ROASTED TOMATILLO SALSA

Serves: 12 (approx. 2 Tbsp. each)

GF V VG

Total Time: 15 min.

Prep Time: 5 min.

Cooking Time: 10 min.

- 4 medium tomatillos
- 1/2 medium onion, quartered
- 1 medium jalapeño, halved, seeded
- 1/2 cup fresh cilantro
- 3 cloves garlic
- 1 tsp. olive oil
- 1/2 tsp. sea salt (or Himalayan salt)

SPECIAL EQUIPMENT: Parchment paper

1. Preheat broiler.
2. Line a baking sheet with parchment paper; set aside.
3. Remove husks from tomatillos; rinse under warm water.
4. Arrange tomatillos, onion, and jalapeño on baking sheet; broil for 8 to 10 minutes, rotating pan if needed, until tomatillos are soft and slightly charred.
5. Place tomatillos, onion, jalapeño, cilantro, garlic, oil, and salt in a blender; cover with lid and a clean towel. Pulse until smooth.

RECIPE NOTE: This salsa pairs great with tacos and burrito bowls, and tastes great as a sauce for chicken!

Nutritional Information (per serving/per 6 Tbsp.):

Calories:	11/34	Cholesterol:	0 mg/0 mg	Fiber:	0 g/1 g
Total Fat:	0.5 g/1.5 g	Sodium:	99 mg/298 mg	Sugars:	1 g/2 g
Saturated Fat:	0 g/0 g	Carbohydrates:	2 g/5 g	Protein:	0 g/1 g

THE ULTIMATE PORTION FIX Container Equivalents (per serving)  
Free (6 Tbsp. = 1)

Recipes containing the GF icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the V icon are designed to be Vegan and contain no animal products. Please read product labels for each ingredient to ensure this to be the case.

Recipes containing the VG icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.