Be Inspired BY Roberta!
FOOD ~ WINE ~ TRAVEL



Mexican Salsa Verde



Mexican salsa verde is delicious on just about everything. It's great as a dip with corn chips alongside pico de gallo and guacamole, a classic accompaniment to tacos, enchiladas, tamales and quesadillas and fabulous with huevos rancheros or plain fried eggs.
Makes about 1 cup (250ml)

INGREDIENTS

- 1 cup coriander leaves and stems
- 1 cup flat-leaf parsley leaves and stems
- 1 jalapeño chilli, seeded and chopped
- 2 spring onions, roughly chopped
- 1½ tablespoons lime juice (30ml)
- ¼ cup (35g/1¼oz) shelled pepitas (pumpkin seeds)
- 1 clove garlic, crushed
- ½ teaspoon cumin seeds, coarsely ground
- ½ teaspoon salt flakes
- 200g drained canned tomatillos (7oz)

METHOD

1. Place all ingredients in a food processor.
2. Blitz to form a coarse paste.
3. Store refrigerated for up to a week in an airtight container with a piece of plastic pressed against the surface.

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