

FRESH TOMATILLO-AVOCADO SALSA

(adapted from Marcela Villadolin)

6 ounces tomatillos, husked, rinsed and coarsely chopped
2 large yellow tomatoes, cored and seeded, coarsely chopped
1 avocado, halved, pitted and peeled
1/2 cup packed fresh cilantro leaves
1/2 Serrano chile, seeded, minced
1 tablespoon fresh lemon juice
salt and black pepper

Combine the tomatillos, yellow tomatoes, avocado, cilantro, chile, and lemon juice in a blender and puree until smooth. Season the salsa with salt and pepper, to taste. Transfer to a serving bowl, cover and refrigerate for up to 2 hours or until ready to use.