

Avocado and Roasted Tomatillo Dip

From: The Clean Gourmet

<http://thecleangourmet.com/2014/08/24/avocado-and-roasted-tomatillo-dip/>

Serves 2-4

What you need:

2 avocados, cubed

5 tomatillos

3 cloves garlic (do not peel or crush)

3 red chili peppers (a.k.a. fresh cayenne peppers)

handful cilantro, finely chopped

salt, to taste

What to do:

Put whole tomatillos, garlic cloves and chilies on a pan and place in oven set to broil. Roast for about 15 minutes, turning once as it begins to blacken. (The tomatillos may pop a bit- that's okay.)

Meanwhile, place avocado and cilantro in medium bowl.

When ready, remove roasted vegetables from oven and let cool slightly. Remove garlic from the peel and toss in bowl with avocado and cilantro. Squeeze chilies from their skins and remove most of the seeds, without obsessing too much. Chop as much as you can- a little smooshing action is okay. Add to bowl as well and, finally, chop up the tomatillos and begin mashing that with the rest of the ingredients. Season with salt and serve with chips, on top of fish, salad or whatever else you feel like!