

 **PEPSICO** presents
2009 NCLR
ALMA AWARDS®



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TOMATILLO DIP

Ingredients

1 pound tomatillos, husked
2 avocados (peeled and seed removed)
1/2 cup cilantro leaves
1 small shallot
3 small garlic cloves
3 tablespoons fresh lime juice
1 medium jalapeño, stem removed
Salt and pepper to taste

Instructions

Cook tomatillos in large pot of boiling water until soft but still whole, about three minutes. Drain the water, then place tomatillos in a large bowl in the refrigerator for about 30 minutes.

Put garlic, jalapeño, and the shallot in the food processor, then add in the tomatillos and process. Next add one avocado, cilantro, and lime juice, and blend until smooth. Season with salt and pepper as needed, then transfer dip to a bowl. Chop the remaining avocado, and mix into the tomatillo dip. Serve with chips, flautas, quesadillas, or tacos!