easy arugula salsa verde



featured product:
baby arugula

this recipe takes all the freshness of tomatillos, herbs and onions, and blends them together with organicgirl baby arugula for a green dip you'll want to put on everything.

zesty and easy to make ahead, it's just as good for snacking as it is for party spreads or topping your favorite southwest-inspired salad.

ingredients

1 clamshell **organicgirl baby arugula**
1 pound tomatillos, husks removed and rinsed
1 small onion, roughly chopped
1 tablespoon minced garlic
1 bunch cilantro
juice of 2 limes
1 jalapeño or serrano pepper, or more to taste
1 teaspoon sea salt

directions

1. remove the husks from the tomatillos, rinse them well, and roughly chop them.

2. add the tomatillos, baby arugula, onion, garlic, cilantro, lime juice, jalapeño or serrano pepper, and sea salt to a blender or food processor.

3. blend until smooth, or pulse until you reach your preferred salsa consistency.

4. taste and adjust with more lime juice, sea salt, or pepper as needed.

5. serve immediately, or chill before serving for a colder, more refreshing salsa verde.