



Tomatillo and Avocado Salsa



YIELD: 2 quarts

INGREDIENTS

MEASUREMENTS

Tomatillo, diced	2 1/2 lbs
Avocado, diced	1 1/2 lbs
SupHerb Farms Fresh Frozen Salsa Blend	16 oz
SupHerb Farms Fresh Frozen Ginger Puree	4 oz
Olive oil	1.5 oz
Lime juice	2 oz
Champagne vinegar	2 oz
Cumin	1.5 g
Salt and pepper	To taste

SALSA PREPARATION

1. Add all the ingredients to a mixing bowl and blend well.
2. Place salsa in refrigerator and marry the salsa for at least 30 minutes.

TO SERVE

Serve over chicken or fish, or with tortilla chips.