



# Tomatillo and Avocado Salsa

**YIELD: 2 quarts**



## INGREDIENTS

## MEASUREMENTS

Tomatillo, diced	5 cups
Avocado, diced	3 cups
SupHerb Farms Fresh Frozen Salsa Blend	2 cups
SupHerb Farms Fresh Frozen Ginger Puree	3 Tbsp
Olive oil	1/2 cup
Lime juice	1/4 cup
Champagne vinegar	1/4 cup
Cumin	1/2 tsp
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.