Tomatillo Salsa II

50 Colorful Snacks Food Network Magazine

1 pound medium tomatillos, husked and rinsed
1 whole jalapeno pepper
1 small white onion, roughly chopped
4 cloves unpeeled garlic
1 cup fresh cilantro, packed salt (to taste) cucumber slices

In a large dry skillet, cook the tomatillos, jalapeno, onion and garlic until charred inspots. Peel the garlic.

Transfer the vegetables to a food processor. Add the cilantro. Season with salt. Pulse until almost smooth.

Serve with cucumber slices.

Per Serving (excluding unknown items): 46 Calories; trace Fat (3.2% calories from fat); 2g Protein; 10g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 12mg Sodium. Exchanges: 1 1/2 Vegetable.

Salsa

Dar Cansina Mutritional Analysis

Calories (kcal):	46	Vitamin B6 (mg):	.1mg
% Calories from Fat:	3.2%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	83.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	13.1%	Riboflavin B2 (mg):	trace
Total Fat (q):	trace	Folacin (mcg):	31mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	trace	Miconol (Kcal):	n n%
Cholesterol (mg):	0mg	Food Exchanges	
Carbohydrate (g):	10g		
Dietary Fiber (g):	2g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	12mg	Vegetable:	1 1/2

259mg	Fruit:	0
33mg	Non-Fat Milk:	0
trace	Fat:	0
trace	Other Carbohydrates:	0
13mg		
1040IU		
104RE		
	33mg trace trace 13mg 1040IU	33mg Non-Fat Milk: trace Fat: trace Other Carbohydrates: 13mg 1040IU

2%

Nutrition Facts

Iron

Amount Per Serving		
Calories 46	Calories from Fat: 1	
	% Daily Values*	
Total Fat trace	0%	
Saturated Fat trace	0%	
Cholesterol 0mg	0%	
Sodium 12mg	1%	
Total Carbohydrates 10g	3%	
Dietary Fiber 2g	9%	
Protein 2g		
Vitamin A	21%	
Vitamin C	22%	
Calcium	3%	

^{*} Percent Daily Values are based on a 2000 calorie diet.