

My favorite use for our Swiss chard are enchiladas. The recipe may be found on our website. Originally we developed this recipe for spinach. While that's tasty, I love the Swiss chard enchiladas even better. And I have to confess Swiss chard has not been my favorite vegetable, up till now. This salsa would be a good side for the enchiladas or as an addition to humus for a dipping spread.

Roasted Tomatillo Chile Salsa:

½ pound tomatillos, husked
½ white onion, peeled, sliced, quartered or whole
2 garlic cloves
1 jalapenos
1 teaspoons ground cumin
½ teaspoon salt
¼ cup chopped cilantro leaves
¼ lime, juiced

On a baking tray, roast tomatillos, onion, garlic and jalapenos for 12 to 15 minutes. Transfer the roasted vegetables and any juices on the bottom of the tray to a food processor. Add the cumin, salt, cilantro, and lime juice and pulse mixture until well combined but still chunky.