## **TOMATILLO**

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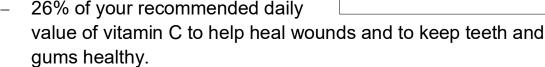


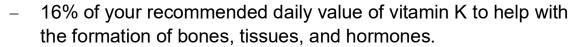


## **CHARACTERISTICS**

- Tomatillos are small, round, green fruits that have a tart flavor. They look like unripe green tomatoes that are wrapped in a dry, papery husk.
- Select tomatillos that are fresh, firm and bright green in color. Avoid sticky, yellow or purple tomatillos as they are overripe.









## **PREPARE**

To prepare, peel the husk by hand and wash them thoroughly in cold water to remove sticky residue from the surface.

Try fresh tomatillos:

- Raw—Counteract the bitter flavor by eating them with sweet fruit.
- Boiled into soups, stews or for pureeing in a sauce.
- Sautéed with favorite oil and seasoning.
- Blended into a salsa.

## **STORE**

- To store, place them inside the refrigerator vegetable compartment for up to 2 weeks.
- To preserve longer, remove the husk and store the green fruits inside the refrigerator in a sealed container.