

# Avocado and Tomatillo Salsa Crumble

Serves 4

## Ingredients:

8 plum or cherry tomatoes, chopped  
(about 1 pound)  
4 tomatillos, peeled and chopped  
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½ cup finely chopped red onion  
2 tablespoons finely chopped flat-leaf parsley  
1 tablespoon fresh lime juice  
¼ teaspoon salt  
¼ teaspoon freshly cracked pepper  
2 avocados, sliced  
lime juice for brushing  
2 small zucchini, thinly sliced  
¼ cup flat-leaf parsley, coarsely chopped  
16 black olives, pitted  
4 slices corn bread or 4 corn muffins, crumbled



## Directions:

Mix the tomatoes, tomatillos, onion, parsley, 1 tablespoon lime juice, and the salt and pepper in a bowl. Brush the avocados with lime juice to prevent browning. Place the zucchini in a ring around each of four salad plates. Spoon the salsa in the center of each and spread to cover half the zucchini. Arrange avocados on top of the salsa. Sprinkle with parsley. Divide the olives among the plates and top with the corn bread.

## Note:

The flavor of tomatillos, also known as Mexican green tomatoes, has a hint of lemon, apple, and herb. Their thin, papery husks indicate they are related to the cape gooseberry.

Recipe from *Herbal Cookery From the Kitchens and Gardens of the St. Louis Herb Society*, The St. Louis Herb Society, 2009, page 71.

This recipe is perfect to serve as a first course, or salad side. It is excellent when served with turkey taquitos. It would also pair nicely with any Mexican or Latin menu. The combination of flavors and texture will make this a repeat recipe. Everything is extremely fresh and light.