



Nonna Snowden Cooks

Laugh Hard. Cook Good. Fight Breast Cancer.



Tomatillo Green Sauce & Guacamole

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. In the TAMALE video, Maw Maw Gwen teaches Nonna and The Dessert Lady (Cindy) how to make homemade tamales which includes the masa, shredded pork, shredded chicken, refried beans, red sauce, green sauce, guacamole, assembling the tamales, and finally, cooking the tamales. To make it easier on yourself, you can limit what kind of tamales you make (such as making only bean tamales). The recipes are separated out into their own pages. We hope you enjoy these recipes!

Ingredients:

- 10 Tomatillos
- 6 Jalapeños
- 1 Onion quartered
- 1/2 bunch cilantro
- 2-4 Avocados (See Note 2)

Preparation:

1. Peel tomatillos and remove stems
2. Remove Jalapeños stems
3. Place tomatillos, jalapenos, and onion in a pot.
4. Add water to the pot and boil until tomatillos and jalapeños are soft.
5. Once vegetables are soft remove them from the water and place them in a blender.
6. Do not add water to the blender.
7. Blend until smooth. (See Notes 1 & 2)
8. Peel and remove seed in avocados.
9. Add avocados to left over green sauce in blender
10. Blend until smooth (See Note 3)

Note 1: As the tomatillos and jalapeños will be hot, remove the center piece on the blender lid to keep the sauce from expanding quickly out of the blender! (exploding)

Note 2: At this point the green sauce for the tamales is complete. If you want to make Guacamole, continue with step 8-10. If you make guacamole, make sure you set aside enough green sauce for the shredded chicken.

Note 3: Add as many avocados and as little green sauce as you like to get the consistency you desire. Recommend you start by blending the avocados and adding green sauce as you blend.

Nonna donates 50% of proceeds to JumpForTheRose.org.

