



## Vitamix XL® Variable Speed

### Tomatillo Pineapple Salsa | Preparation: 15 minutes Yield: 8 cups



#### Preparation:

1. Place into the XL container half of the tomatillos, onion, jalapeno and lime.
2. Secure lid.
3. Turn machine on and slowly increase speed to Variable 6 and blend for 15 seconds.
4. Stop machine and remove lid.
5. Add the pineapple, honey, salt, corinader leaves and remaining tomatillos.
6. Secure lid.
7. Select Variable 8 and pulse about 10 times or until desired consistency is reached.

#### Ingredients:

- 20 (1236 grams) tomatillos, blanched, peeled, halved, divided use
- ½ of a medium Spanish onion (78 grams), peeled, quartered
- 1 jalapeno, seeded
- 1 lime (50 grams), peeled
- 4 - ½" slices of pineapple (360 grams), peeled, core included
- 1 Tablespoon honey
- 1 teaspoon salt
- ¼ cup (7 grams) coriander leaves, loosely packed