

# Green Tomato Salsa



This salsa and its pureed counterpart, coulis, add a piquant flavor and varied textures to grilled fish.

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**Yield:** Makes 4 cups



## Ingredients

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| <input type="checkbox"/> 1 poblano chile   | <input type="checkbox"/> 4 scallions, sliced thinly crosswise                      |
| <input type="checkbox"/> 2 pounds (about 6 medium) green tomatoes, seeded and finely chopped | <input type="checkbox"/> 2 tablespoons freshly squeezed lime juice (about 2 limes) |
| <input type="checkbox"/> 1 small or 1/2 large Vidalia or other sweet onion, finely chopped   | <input type="checkbox"/> 1 tablespoon extra-virgin olive oil                       |
| <input type="checkbox"/> 1 medium cucumber, peeled, seeded, and finely chopped               | <input type="checkbox"/> 1/2 cup finely chopped fresh cilantro                     |
|  | <input type="checkbox"/> Coarse salt and freshly ground pepper                     |

## Directions

Roast chile directly on a gas-stove burner over high heat, or under the broiler, turning as each side blackens. Transfer to a bowl; cover with plastic. Let stand until cool enough to handle. Peel off skin; discard stem and seeds. Finely chop chile, and place in a medium bowl.

Add tomatoes, onion, cucumber, scallions, lime juice, oil, and cilantro. Stir. Season with salt and pepper; let stand 30 minutes. Store in refrigerator up to 3 days.

## Cook's Notes

To make a coulis, puree half the salsa until smooth and add olive oil until the mixture is the desired consistency.

