

Tomatillo Árbol Chili Salsa Recipe

A bold, smoky salsa perfect for tacos, carne asada, and chips

Serves: ~8

Prep + Roast Time: 30 minutes

Heat Level: Medium–hot (adjustable)

Ingredients:

- 10 tomatillos, husked and rinsed
- 2 serrano peppers
- 1 habanero pepper (optional for extra heat)
- 10–15 dried chile de árbol
- 1 white onion, quartered
- 4 garlic cloves, unpeeled
- 1–2 tbsp apple cider vinegar
- Juice of 1 lime
- Salt and pepper, to taste

Instructions (Using the JennAir JJW3830LM Wall Oven)

1 Preheat & Prep


Preheat one oven to **425°F (convection roast preferred)**.

On a parchment-lined baking sheet, arrange tomatillos, serrano, habanero (if using), onion, and garlic. Lightly drizzle with oil.

In a small dry pan, toast chile de árbol for 2–3 minutes until fragrant, then set aside to cool.

2 Roast the Veggies

Place the tray in the preheated **JennAir oven** and roast for **15–20 minutes**, turning once, until the tomatillos are blistered and the onion is golden. Garlic should be soft.

 *Thanks to the oven's convection roast feature, the tomatillos caramelize beautifully while the peppers deepen in flavor—essential for building complexity in the salsa.*

3 Blend

Remove garlic skins and place all roasted ingredients in a blender along with the toasted árbol chiles. Add lime juice, vinegar, salt, and pepper. Blend until smooth (or chunky, if preferred). Taste and adjust acidity or heat.

4 Cool & Serve

Let the salsa cool slightly. Serve warm or chilled, garnished with cilantro if desired.