

Chipotle/Tomatillo Salsa

3 chipotle chilies, from 7 oz. can
1 pound tomatillo, husks removed and halved.
1 red onion, chopped
1/3 cup fresh cilantro, chopped
1 tablespoon rice vinegar
1/2 teaspoon dried oregano

Puree chilies. Transfer to large bowl. Heat a heavy large skillet over high heat. Add tomatillos and cook until brown on all sides, about 7 minutes. Transfer to work surface. Add onion and sauté until tender, about 4 minutes. Add onion to chilies. Chop tomatillos; Add to chili-onion mixture. Mix in cilantro, vinegar and oregano.