Garden Grilled Tomatillo and Avocado Soup

1 lb tomatillos, husked and halved
1 sweet onion, sliced
1 yellow bell pepper, sliced
3 T extra virgin olive oil, divided
2 cloves garlic, peeled
1 chile pepper, halved and seeded
1 ripe avocado
1/4 cup fresh cilantro leaves
1/2 tsp ground cumin
1/2 fresh lime, juiced
1/4 tsp sea salt
fresh cracked black pepper, to taste

Preheat grill to medium high. Brush tomatillos, onions, and pepper with 1 tablespoon olive oil and place on hot grill and cook until slightly charred. In cast iron pan, roast chile pepper and garlic over medium high heat while tomatillos are grilling.

Place slightly cooled ingredients in food processor and pulse. Add avocado, 2 tablespoons olive oil and pulse until blended. Add cilantro, cumin, lime juice, sea salt and pepper to taste and pulse to combine. Chill for 1-2 hours.

Alternative roasting methods: Place whole tomatillos under the broiler on a baking sheet and roast for about 8 minutes, turning a few times. Pan roasting is also a great way to roast tomatillos.

Recipe by Garden Chef Megan McCarthy