



Recipes

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Cilantro Yogurt Sauce

Serves 12

Ingredients:

2.25 oz. (7 cups) Cilantro Leaves
1.5 oz. (4 Tbsp.) Fresh Lime Juice
1.5 tsp. Salt
12 oz. (1½ cups) Whole Milk Yogurt or Labne (Middle Eastern Yogurt)
8 oz. (1 cup) Sour Cream
2 cloves, Garlic , minced

Directions:

1. Roughly chop cilantro. Place in food processor or blender with lime juice and salt. Puree. Add remaining ingredients and puree until smooth.