



Recipes

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Green Onion and Cilantro Oil

Serves 1

Ingredients:

3/4 cup Vegetable Oil

1/4 cup Fresh Garlic , minced

3/4 tsp. Green Onion , thinly sliced

1 cup Fresh Cilantro , loosely packed

1 1/2 tsp. Fresh Jalapeño , chopped

Directions:

1. Heat oil in saucepot over medium heat. Bring to a simmer.
2. Add remaining ingredients and shut off heat. Let steep up to 10 minutes.
3. Place in blender. Puree until smooth.
4. Pour into squeeze bottle.
5. Label, Date and Refrigerate