



Recipes

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Cilantro Lime Sea Salt

Serves 1

Ingredients:

- 2 Tbsp. (2 limes) Lime Zest
- 2 cups Fresh Cilantro , cleaned and loosely packed
- 1 3/4 cups Coarse Ground Sea Salt (Alessi)

Directions:

1. Place all ingredients together in a robot coupe or food processor.
2. Blend 2 minutes or until cilantro and lime zest are completely incorporated into sea salt.
3. Place in airtight storage container. Leave at room temperature.