



Recipes

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Sweet-n-Spicy Green Chile Cilantro Sambol

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

- 2 cups Fresh Cilantro Leaves
- 2 each Jalapeños , seeded and rough chopped
- 7 each Whole Garlic Cloves , smashed
- 2 oz. Fresh Ginger , peeled and minced
- 2 cups Shredded Coconut
- 2 tsp. Toasted Cumin Seeds , coarsely ground
- 2 each Fresh Limes , squeezed
- 1 Tbsp. Agave Nectar
- Salt , to taste
- 2 fl. oz. Water

Directions:

1. Place cilantro, jalapenos, garlic and ginger into a food processor and puree into a paste. Add coconut and process again. Transfer to a bowl.
2. Add, cumin seeds, lime juice, sugar and water, adjust with salt and reserve covered in an air tight container for up to 4 days under refrigeration.