



Recipes

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Toasted Cumin, Cilantro & Mint Aioli

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

1 1/2 Tbsp. Cumin Seeds

1 1/2 cups Mayonnaise

1/4 cup Fresh Chopped Cilantro

1/4 cup Fresh Chopped Mint

3/4 tsp. Kosher Salt

Directions:

1. Toast cumin seeds in small sauté pan while shaking over medium heat until fragrant. Transfer to a spice grinder and blend until fine powder.
2. In a small mixing bowl, combine cumin, mayonnaise, cilantro, mint and salt. Reserve refrigerated.