



Recipes

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Cilantro Vinaigrette

Serves 1

Ingredients:

- 2 Tbsp. Olive Oil
- 1/4 cup Red Wine Vinegar
- 1/3 cup Shallot , chopped
- 3 Tbsp. Cilantro Leaves, finely chopped
- 3 Tbsp. Parsley , finely chopped
- 1 Tbsp. Garlic , minced
- 1 tsp. Rosemary , finely chopped
- 1/4 tsp. Red Pepper Flakes
- 1/4 tsp. Black Pepper
- 1/4 tsp. Salt

Directions:

1. Whisk together the olive oil and vinegar. Add remaining ingredients and stir. Cover and place in refrigeration for 3 hours for flavor development. Puree to emulsify if desired.