



## Recipes

MISSIONFOODSERVICE.COM

### Garlic Chile Oil

Serves 1

#### Ingredients:

- 1 Tbsp. Olive Oil
- 3 Tbsp. Garlic , minced
- 2 Chipotle Chiles , canned and rinsed
- 1/2 tsp. Ground Cayenne Pepper Sauce
- 1 Tbsp. fresh Thyme , minced
- 1/2 tsp. Parsley , minced
- 1/2 tsp. Rosemary
- 2 Tbsp. Lime Juice
- 1/2 cup Olive Oil

#### Directions:

1. Heat olive oil in saucepan over medium high heat. Sauté garlic, chilies, cayenne and herbs until softened. Add lime juice and olive oil. Continue to cook for 3-4 minutes, until the color is released.
2. Strain oil into a separate bowl. Set aside until ready to use.