



SOFRITO SALSA

made with Castillo de Pinar Tomate Sofrito Casero, Lemon Balsamic Reduction Vinegar, Spicy Peri-Peri Coconut and Coriander Finishing Dressing

Ingredients:

2 jars 12oz Tomate Sofrito Casero

1 small onion (8oz. chopped)

4 cloves fresh garlic

The juice of 1 whole lime

1 whole fresh jalapeño seeds removed

2 cups/(1 bunch) chopped fresh cilantro w/stems

1 TBS Lemon Balsamic Reduction Vinegar

1/2 tsp Spicy Peri-Peri Coconut and Coriander Finishing Dressing

1/2 tsp Ground Cumin

1/4 tsp sea salt

Directions:

Place all ingredients in a food processor or blender and pulse until well blended.

Serve chilled or warm with tortilla chips or as an accompaniment to your favorite dish.

Tip: For a spicier salsa add an extra 1/2 tsp of Spicy Peri-Peri Coconut and Coriander to the recipe!