

## **Recipe**

Savory-Spicy Thai Pesto (Dressing or Marinade)

### **Ingredients**

**2 medium limes—juiced**

**3-4 peeled cloves of garlic**

**2 Thai whole chilis (or jalapeño)**

**1 tablespoon of dark brown sugar**

**1 tablespoon of Thai fish sauce (nam pla)**

**2 tablespoons of vegetable oil**

**1 cup of fresh cilantro leaves/stems**

**6 fresh mint leaves**

**¼ cup of warm water**

### **Directions**

- Juice your lime into a blender or food processor.
- Add in the fish sauce, brown sugar, garlic, herb leaves/stems, warm water, chilis, and vegetable oil.
- Blend or pulse on high until a bright-green, smooth dressing forms. ((If it looks a little too chunky, you can dribble in a little warm water—up to ¼ cup—to thin it out)).

### **Chef Chris Atwood's Notes:**

*Thai “pesto” is a multi-purpose flavor bomb. It’s easy to make. It packs tons of flavor. And, you can use it for various dishes — from marinading proteins to dressing roasted veggies, from seasoning whole fish to drizzling on a steak. Unlike Italian pesto, this sauce isn’t meant to top noodles. Instead, you can use it as a sauce — 1) to marinade before cooking/grilling, 2) during baking, and/or 3) to add extra flavor once an entrée/vegetable has been cooked. Extra Thai pesto will keep in your fridge for 2-3 days or you can freeze-and-thaw it when you want.*

