

SPICY GREEN CHILE SAUCE

MAKES 350 ML

1	POBLANO PEPPER, ROASTED, PEELED AND DICED
1-2	JALAPENO PEPPERS (DEPENDING ON AMOUNT OF HEAT DESIRED), SEEDED AND DICED
1	GREEN SERRANO PEPPER, SEEDED AND DICED
2	GARLIC CLOVES, MINCED
2	LIMES, ZESTED AND JUICED
6	GREEN ONIONS, SLICED THIN
½ CUP	CILANTRO SPRIGS, CHOPPED
½ TEASPOON	GROUND CUMIN
½ TEASPOON	GROUND CORIANDER SEED
½ TEASPOON	SALT
	GROUND BLACK PEPPER
	EXTRA-VIRGIN OLIVE OIL

METHOD

1. COMBINE THE DICED PEPPERS, GARLIC, CUMIN, CORIANDER, SALT AND PEPPER. THIS STAGE CAN BE DONE UP TO A DAY IN ADVANCE AND STORED COVERED IN THE REFRIGERATOR.
2. 30 MINUTES BEFORE USING ADD LIME JUICE AND ZEST, GREEN ONIONS AND CILANTRO. ADJUST SEASONING.
3. BEFORE SERVING CHECK SEASONING ONE MORE TIME.

ENJOY!

