



Zhoug Sauce

A light and refreshing dip that has garlic, jalapeños, cardamom, and more!

INGREDIENTS

- 4 medium garlic cloves, minced
- 2 bunches cilantro (about 473 mL mostly leaves)
- 4 medium jalapenos (remove seeds for less heat)
- 5 grams fine sea salt
- 5 grams ground cardamom
- 4 grams ground cumin
- 3 grams red pepper flakes, more to taste
- 180 mL extra virgin olive oil

DIRECTIONS

1. Add the cilantro, jalapeño, garlic, salt, cardamom, cumin and red pepper flakes to a food processor.
2. Process until the mixture is all mixed together and very finely chopped.
3. While running the food processor, slowly drizzle in the olive oil.
4. Scrape down the sides and blend until the sauce is mostly smooth.
5. Too bitter? You can add more salt or give the flavors some time to mellow. This sauce's flavor transforms with time. Let it chill in the fridge and try it again in an hour.
6. Serve with Lamb Weston® Stealth Fries® CrissCut® Skin-On (S15).

Yield

1 portion