

Peruvian Aji Verde Sauce



Preparation

1. Rinse lettuce, trim, and discard lettuce stems. Rinse cilantro and remove stems.
2. Combine lettuce, cilantro, chives, jalapenos, garlic, lime juice and vinegar in a food processor or blender. Blend until smooth.
3. Add mayonnaise and cumin. Blend thoroughly. Season with salt and pepper to taste.
4. Store sauce in a jar with a tight fitting lid in the refrigerator. Sauce will keep for up to 1 week.

Tips

Drizzle the sauce on salads, rice, grilled meat, fish or vegetables. Delicious!

Ingredients

- 1 head of Romaine lettuce
- 1 cup fresh cilantro
- Handful of chives (or 4 green onions)
- 2 seeded fresh jalapenos
- 1 unseeded fresh jalapeno
- 2 cloves garlic
- 1 teaspoon rice or white vinegar
- Fresh juice from 2 limes
- $\frac{3}{4}$ cup mayonnaise
- $\frac{3}{4}$ teaspoon ground cumin
- $\frac{1}{2}$ teaspoon salt & pepper



<https://www.idahofoodworks.org/post/peruvian-aji-verde-sauce>



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