
Cilantro-Mint Sauce II

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Preparation Time: 20 minutes

Start to Finish Time: 20 minutes

2 cups fresh cilantro

1 cup fresh mint

1/3 cup coconut milk

1 small jalapeno pepper

2 tablespoons lime juice

1 tablespoon vegetable oil

1/2 teaspoon Kosher salt

Make the sauce: In a food processor, combine the cilantro, mint, coconut milk, jalapeno, lime juice, vegetable oil and Kosher salt. Puree until smooth.

Per Serving (excluding unknown items): 363 Calories; 33g Fat (76.9% calories from fat); 6g Protein; 17g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 998mg Sodium. Exchanges: 1 1/2 Vegetable; 1/2 Fruit; 6 1/2 Fat.