

Mojo Sauce

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Servings: 6

Yield: 1 cup

*1 bunch cilantro, chopped
1/2 bunch parsley, chopped
2 cloves garlic, smashed
juice of one lime
1 jalapeno pepper, diced
1/4 cup olive oil
1 tablespoon white wine
vinegar
salt (to taste)*

Place all of the ingredients in a food processor or blender.

Process until the desired texture is reached.

*The sauce can be
refrigerated up to five days.*

Per Serving (excluding unknown items): 85 Calories; 9g Fat (93.6% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 2 Fat; 0 Other Carbohydrates.