



EASY CILANTRO LIME MARINADE

Makes 4 servings

INGREDIENTS

- 1 cup cilantro, lightly chopped
- 1 tablespoon fresh squeezed lime juice or juice of half a lime
- 1/4 cup olive oil
- 3 cloves garlic
- 1 jalapeno, lightly chopped (for un-spicy remove the seeds)
- 1 teaspoon kosher salt
- 1/2 teaspoon fine pepper

INSTRUCTIONS

Combine all the ingredients in a food processor for less than 1 minute or until the texture is nice and chunky. Be sure the garlic is fully processed. If you don't have a food processor, you can make the marinade by dicing the cilantro, jalapeno and garlic very lightly and then mixing the ingredients in a bowl with a fork.

For a less spicy version, remove the inside of the jalapeno and wash it under cold water. Be sure not to get any of it in your eyes. Store the marinade in the fridge for up to one week..