

Paula's Chilean Pebre Sauce

Recipe from Paula, Program Manager at the Pinnacle Foundation

TIME:

Prep Time: 20 minutes

Cook Time: 0 minutes

Total Time: 20 minutes

INGREDIENTS:

1/4 onion chopped very small (white or yellow onion)

1 bunch cilantro or 2 cups cilantro leaves

1-2 Tomatoes

1 tablespoon red wine vinegar

1 tablespoon oil

1/2 teaspoon red chili sauce, like Tabasco

Salt

Paula's note

"It is my FAV sauce in the world and you can eat it with everything!"

METHOD:

Step 1

Chop the onion finely, can be placed in boiling water for 10 minutes, then wash with cold water to soften.

Step 2

Separate the stems of the cilantro leaves, discard the thicker stems. Chop all the rest very fine.

Step 3

Cut tomato into 4 and discard the seeds, chop the rest into small cubes.

Step 4

Gather everything in a bowl and season. Stir well and taste, adjust the seasoning to taste.

It is better rested in the refrigerator for a couple of hours.

It can be done in the food processor, but chop everything separately to get the right texture.

Serve with BBQ, empanadas, etc.



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