

Spicy Green Sauce

Serves 12



Ingredients:

- 1 bunch scallions (about 5), roughly chopped
- ½ bunch cilantro (leaves & tender stems), roughly chopped
- 1 small jalapeño
- 3 Tablespoons olive oil
- Juice of 1 lime

Instructions:

1. In a skillet set to high heat, char the jalapeño by turning every couple of minutes so that it's browned on all sides (about 10 minutes total).
2. Remove jalapeno from heat, trim off the stem and cut into quarters. For a milder sauce, remove some or all of the seeds. For a spicier sauce, include all of the seeds.
3. In a blender, food processor, or a high-sided container if using an immersion blender, combine all of the ingredients.
4. Blend well until the sauce is smooth.
5. Enjoy as a spicy sauce on your favorite breakfast sandwich and beyond!

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