

Puerto Rican Sofrito



Prep Time: 25 min Yields: 4 cups

Ingredients:

- 3 green bell peppers
- 3 yellow onions
- 10 aji dulce peppers or 1 red bell pepper
- 1 head of garlic, peeled
- 1 large bunch cilantro

Instructions:

1. Removed the stems and seeds from the bell peppers and cut into quarters.
2. Peel the onion and cut into quarters.
3. Remove the stems and seeds from the aji dulce peppers.
4. Blend all ingredients in a blender or food processor until finely minced.
5. Store in the fridge in an airtight container or freeze.

Serve with our Pupusa recipe, beans and rice, or eggs!

Fun Fact:
Aji Dulce peppers grow very well in Arkansas!

