Mojo Verde Sauce

Recipe by: Sweet by Nurture

* 1⁄2 of a green bell pepper diced (approximately 1/3 cup)
* 1 cup cilantro leaves
* 3 tablespoons olive oil
* 1 tablespoon white wine vinegar
* 3/4 teaspoon ground cumin scant
* 1 garlic clove minced
* 1/2 teaspoon salt
* 1⁄2 teaspoon red pepper flakes (optional)

**Directions:**

Put all ingredients, except for the salt, into a food processor. Pulse a few times, push the ingredients down with a spatula. Then blitz until it is a creamy texture. Taste and season with the salt. Stir and refrigerate until ready to use.

Adapted from Diana Henry’s cookbook *From the Oven to the Table*