

## Ingredients:

- 1.5 lbs. Ajíes Dulces, (small sweet peppers)
- 2 Bundle of Recao/Culantro, substitute with extra cilantro if you can't find these. (normaly sell at spanish stores).
- 2 Bundles of Cilantro, Leaves and Stems
- 2 Large Red Onions
- 3 cubanelle peppers
- 1green bell pepper
- 5 Large Garlic
- 1/2 cup Water, a little in between batches for blending



## Recipe: Puerto Rican sofrito

### INSTRUCTIONS:

1. **Prep your ingredients:**
2. **Roughly chop the peppers, onions and herbs so they're easier to blend.**
3. **Add to a blender or food processor:**
4. **Combine all the ingredients. You may need to work in batches depending on the size of your machine.**
5. **Blend until smooth or slightly chunky:**
6. **Pulse or blend until you get a smooth thick consistency. Add water between batches for blending Some people like it more finely pureed others prefer a bit of texture.**
7. **Portion and store:**
8. **Pour into airtight containers.**
9. **Store in the fridge for up to 1 week or**
10. **Freeze in ice cube trays or small containers for up to 3 months.**

*Puerto Rican sofrito is a vibrant and aromatic base that elevates the flavors of countless dishes in Puerto Rican cuisine.*