

MOJO (“MO-HO”) SAUCE

Ingredients:

½ cup parsley, chopped finely
½ cup cilantro, chopped finely
6 Tbsp olive oil
1 garlic clove, minced
2 Tbsp lemon juice (or vinegar)
1 tsp paprika (optional)
Salt
Pepper

Instructions:

- Mix all the ingredients in a food processor or a blender. Chill in the fridge.
- Serve with *Papas Arrugadas* Spanish wrinkly potatoes.

Serves 4

Tip: to make a spicier version of this sauce, add 1 tsp cumin or cayenne pepper.



Good to know

Lemon juice is good for the liver. It helps the liver break down fats through the production of bile. It also helps get rid of toxins in the body. Have you had a lemon today?