

Cilantro Corn & Potato Soup

Ingredients

- 15 oz corn kernels
- 8 cups vegetable broth
- 2 potatoes, diced (about 4 cups)
- 2 Tbs oil
- 2 tsp oregano
- 1 large onion, diced
- 1 tsp ground cumin
- 1 bay leaf
- ½ a lime, juiced
- ¼ cup cilantro, roughly chopped
- Salt to taste
- Avocado chunks for topping (optional)

Directions

In a pot, sauté the onions in the oil over medium high heat until translucent. Stir in the cumin and oregano. Cook for another minute. Add in the broth, potatoes, corn, and bay leaf. Bring the soup to a low boil then lower the heat to simmer until the potatoes are tender (about 20 minutes). Remove from heat. Add in the lime juice, and cilantro. Add salt to taste. Ladle the soup into separate bowls and top with avocado chunks.

Cilantro Shortbread

Ingredients

- 2 cups flour
- 2 Tbs lime zest
- 1 cup butter
- 1 cup powdered sugar, sifted
- ½ tsp salt
- ¼ cup granulated sugar
- ¼ cup cilantro, finely chopped

Directions

Heat your oven to 350F. Line a cookie sheet with parchment paper. Set aside.

In a large bowl, cream the butter and sugars together. Beat in the salt and lime zest. Beat in the cilantro and flour until well combined and dough is somewhat stiff. Use a cookie scoop to portion out the

shortbread on the lined cookie sheet. Use the palm of your hand to flatten the shortbread down to about a half inch thick. Bake for 9 minutes, then allow to cool completely on the baking sheet.

Cilantro Chimichurri Sauce

Ingredient

- 1 bunch cilantro
- 1 shallot, cut in half
- 1 green pepper, cored
- 1 tsp salt
- ½ cup water
- ¼ tsp oregano
- 1/8 tsp ground cumin

Directions

Preheat your oven to 350F. Line a baking sheet with parchment paper. Set aside. Cut the green pepper into large segments and place, flesh side down on the baking sheet along with the shallots. Bake for 20-25 minutes. In the meantime, using a sharp knife, trim off the bottom inch of the stems to the cilantro and discard. Finely chop the entire bunch of cilantro and place in a bowl. Set aside for later.

Check the green pepper and shallots for color. They should have roasted through and darkened. Transfer them to a blender along with the remaining ingredients. Blend for about 10 seconds. The mixture should be only slightly chunky. Add the mixture to the bowl of cilantro. Whisk together. Cover with plastic wrap and refrigerate for a couple hours or overnight so the flavors will come together.