



DALLAS ARBORETUM

A Tasteful Place

Cilantro Shortbread

Ingredients

- 2 cups flour
- 1 cup butter
- 1 cup powdered sugar, sifted
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ cup granulated sugar
- $\frac{1}{4}$ 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, salt, and sugars together. 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, and then allow to cool completely on the baking sheet.



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Cilantro Pesto

Ingredients

- 2 cups cilantro, leaves and stems
- 4 large garlic cloves
- 1 jalapeno, roughly chopped
- 1 tsp salt
- $\frac{1}{2}$ cup almonds, sliced
- $\frac{1}{2}$ cup olive oil plus extra
- $\frac{1}{4}$ cup parmesan cheese, grated

Directions

In a food processor or blender, combine the first six ingredients. Process until smooth.

Transfer the mix to a bowl and stir in the Parmesan cheese, top with olive oil, and refrigerate until ready to serve.



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Hot Cilantro Salsa

Ingredients

- 2 cups cilantro, leaves, and stems
- 3 large garlic cloves
- 3 Tbsp. lime juice
- 1 large jalapeno, roughly chopped
- 1 teaspoon salt
- $\frac{1}{2}$ cup green onions, roughly chopped

Directions

In a food processor or blender, combine and puree all the ingredients. Place in an airtight container and refrigerate until ready to serve.