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.
Cilantro Pesto

Ingredients
- 2 cups cilantro, leaves and stems
- 4 large garlic cloves
- 1 jalapeno, roughly chopped
- 1 tsp salt
- 1/2 cup almonds, sliced
- 1/2 cup olive oil plus extra
- 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.
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
- ½ 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.