

# Canarian Mojo Verde

From [justspices](#)



## Ingredients

- 2 green peppers, with seeds removed
- 2 bunches of cilantro
- 2 bunches of parsley
- 200 ml of olive oil
- 3 tbsp. of white balsamic vinegar
- 1/2 lime
- 4 cloves of garlic, peeled

## Method

1. Puree all the ingredients except the olive oil in a hand blender until the mixture has a smooth consistency.
  2. Finally, add the oil in a thin stream while continuing to blend everything with the blender.
-

Revision #1

Created 2024-02-17 10:13:25 UTC by Žygimantas

Updated 2024-02-17 18:34:22 UTC by Žygimantas