

Sofrito

prep & cook 20 min

Sofrito is the base for many Puerto Rican dishes and can be added to beans, rice, soups and stews!

INGREDIENTS

2 green bell peppers, seeded, chopped

1 red bell peppers, seeded, chopped

10 aji dulces peppers, tops removed

3 medium tomatoes, chopped

4 onions, cut into large chunks

3 medium heads garlic, peeled

25 cilantro stems, including leaves

1 tablespoon salt

1 tablespoon black pepper

INSTRUCTIONS

In a food processor, combine green peppers, red peppers aji dulces, tomatoes, onions, and garlic. Add cilantro, salt, and pepper. Process to the consistency of semi-chunky salsa (not watery). Place in a resealable plastic freezer bag, and use as needed, or freeze in portions.

