Cilantro Mojo Sauce

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This Cilantro Mojo Sauce is easy to make and delicious! It goes well with everything: chicken, beef, seafood, etc.

Course	Condiments
Cuisine	Venezuelan

Prep Time	5 minutes
Total Time	5 minutes

Servings	2 cups approx.
Calories	260kcal
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Equipment

- Food Processor

Ingredients

- 1 1/2 cups cilantro leaves, (about a bundle)
- 3/4 cup (180 ml) oil (vegetable, canola or corn)
- 1/4 cup (60 ml) apple cider vinegar
- 1/3 cup (80 ml) freshly squeezed orange juice (store-bought juice will work)
- 5 garlic gloves, peeled
- 1 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

1. Put all the ingredients in a food processor and pulse 5 -6 times until everything is well combined and smooth. Taste and adjust salt and pepper to taste, if necessary.

2. Refrigerate at least 1 hour before serving. Give it a good shake before using.

Notes

Store: This mojo will stay fresh in the fridge for up to 2 weeks in an airtight container.

Extra Tips:

- Once you blend your mojo, feel free to add more seasonings to taste.
- Add a teaspoon of red pepper flakes if you like heat.
- Let the mojo chill for at least an hour before serving, so the flavors have time to marry together.
- Some oils harden in the fridge if that happens let the mojo over the counter for 5-10 minutes, stir well, and then use as desired.
- Give it a good shake before serving.

If you're making this recipe, please read the whole post content to get lots of tips, tricks, variations, frequently asked questions, and step-by-step photos.

★ Did you make this recipe? Don't forget to give it a star rating below!

Please note that nutritional information is a rough estimate and it can vary depending on the products used.

Nutrition

Serving: 0.25cup | Calories: 260kcal | Carbohydrates: 2g | Protein: 1g | Fat: 28g | Saturated Fat: 2g | Polyunsaturated Fat: 8g | Monounsaturated Fat: 16g | Trans Fat: 1g | Sodium: 389mg | Potassium: 53mg | Fiber: 1g | Sugar: 1g | Vitamin A: 118IU | Vitamin C: 8mg | Calcium: 8mg | Iron: 1mg