

# SPICY SPINACH SAUCE



## SERVING SIZE



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Baby Spinach, Washed	100g	Green Chillies, Chopped (De-seeded if preferred)	2
Garlic Clove	1	Cardamom Pod, Seeds Removed and Crushed	1
Shallot, Diced	½	Ground Cumin	1 tsp.
Fresh Coriander, Roughly Chopped	30g	Extra-virgin Olive Oil	100 ml.
Fresh Mint, Leaves Picked	15g	Apple Cider Vinegar	1 tbsp.



## PREPARATION

- Add spinach, garlic, shallot, coriander, mint, chillies, crushed cardamom seeds, and cumin to a blender or food processor.
- Pulse a few times to break everything down.
- Add olive oil and apple cider vinegar, then blend until smooth and vibrant.
- Taste and adjust seasoning if needed.
- Serve fresh or refrigerate for up to 3 days.
- Serve warm with your favorite dipping sauce. Enjoy!