



UCHUCUTA SAUCE WITH MORINGA

MAKES: 1 ½ cups

PREP TIME: 10 MINUTES

- 1 cup flat leaf parsley
- 2 cups cilantro
- 1 cup mint
- ¼ cup fresh oregano
- 2 Tbsp fresh tarragon
- 2 – 3 Tbsp lime juice
- 2 – 4 Tbsp dried moringa leaves
- ¼ hot chili
- ¼ cup feta cheese, crumbled
- 2 Tbsp peanut butter
- ½ tsp salt or to taste

Recipe created by:

Gail Feenstra, adapted from Madhur Jaffrey's recipe featured in New York Times Cooking: <https://cooking.nytimes.com/recipes>

1. Wash all the fresh herbs by submerging in a bowl of water.
2. Lift out of the water and leave some wetness still clinging to the leaves.
3. In a blender or food processor, combine parsley, cilantro, mint, oregano, tarragon, lime juice, moringa, chili, and feta.
4. Add 4 Tbsp water to the blender.
5. Blend, scraping down the sides of the blender with a spatula as needed.
6. Once smooth, add peanut butter and salt and blend again.
7. Season to taste.

To find more delicious ways to use moringa, visit <http://ucanr.edu/moringa>