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### **Red Pepper Sauce**

2 Tbsp extra-virgin olive oil  
1 small red pepper, minced or diced (depending on the texture you want for your sauce)  
½ small red onion, minced  
1 tsp paprika  
½ ground cumin  
¼ tsp cayenne  
3 garlic cloves, minced, or 1 Tbsp garlic powder  
1 tsp sea salt or pink Himalayan salt  
1/3 cup fresh cilantro, coarsely chopped  
2 Tbsp lemon juice  
Lemon zest

Combine the oil, red pepper, onion, paprika, cumin, cayenne, garlic and salt in a sauce pan. Cook on medium-high for about 5 minutes, until the vegetables are tender. Stir in the fresh cilantro, lemon juice and lemon zest immediately before serving.

\*You can also blend you sauce for a smoother texture, keeping the fresh cilantro, lemon juice and lemon zest to stir in before serving.

*This is a great sauce to top grilled shrimp, chicken or any white fish. Serve over a bed of greens with lots of fresh veggies.*