

Papaya-Habanero Hot Sauce

Yield: 3 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-papaya-sauce-recipe>

Ingredients:

- 1 papaya Caribbean red, peeled, seeded, and roughly diced
- 1 habanero pepper stemmed and seeded, add 1 additional habanero for an extra spicy sauce
- 1/4 cup shallots diced
- 1/4 cup white vinegar
- 1/4 cup juice
- 4 lime
- 1 tablespoon dark brown sugar
- 1 teaspoon minced garlic freshly, about 1 medium clove
- 1 teaspoon minced ginger freshly
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground cloves
- 1 pinch ground cinnamon
- 1 pinch ground nutmeg
- black ground pepper
- kosher salt

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 37 grams
3. Fiber: 7 grams
4. Protein: 3 grams
5. Sodium: 270 milligrams
6. Sugar: 16 grams

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