

Spicy Cilantro–Marcona Almond Pesto

Yield: 4 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-brisket-recipe-chili-sauce>

Ingredients:

- 3 cups cilantro leaves lightly packed fresh, and tender stems
- 1 chili small jalapeño, stemmed and seeded
- 1/4 cup Marcona almonds fried, or lightly toasted slivered almonds
- 1 clove garlic
- 1/2 teaspoon kosher salt
- 1/2 teaspoon grated lemon zest lightly packed finely
- 1/2 cup extra virgin olive oil fruity

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 5 milligrams
4. Fat: 32 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 350 milligrams
9. Sugar: 1 grams

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