

INGREDIENTS

- 1 jalapeño, seeds removed
- bunch of cilantro
- 1/4 cup of raw almonds (you can soak the overnight)
- zest and juice of 1 lime
- salt & pepper to taste

PREPARATION

- 1. Prepare all the ingredients.
- 2. Throw all the ingredients in a high speed blender and blend until smooth. You might need to add a small splash of water, depending on the texture you want to achieve.

Use the sauce with falafels, fritters or in lentil tacos and salads.