

## Coriander Paste Recipe

### Ingredients:

1. 1 bunch fresh coriander
2. 2 table spoons of unsweetened shredded coconut
3. 2 table spoons of lemon juice
4. 2 small chilies
5. 1/2 tea spoon salt
6. Water

### Method:

Take a big bowl and fill it with enough water. Then put the coriander in it and wash it thoroughly. Make sure all the soil from the coriander is removed.

Now take a blender and put coriander, shredded coconut, chilies and salt in it. Grind the mix well in it till it becomes a paste. It might take about 30 seconds. Remove the mix in a strainer and squeeze maximum water out in a bowl. Now take the coriander paste from the strainer and empty the paste in another bowl. Continue with this process till all the coriander is used up.

Now put 2 table spoons of lemon juice in the paste and mix it well. Remove the paste from the bowl and fill it in a bottle and store it in the fridge. This mix will be good for up to about 3 weeks. Make sure to take the maximum amount of water out of the mix. If you let more water remain in the mix the shelf life will reduce.

I use coriander paste in many dishes like curries, pulav, fish and meat dishes etc. Use it in cooking and make your food delicious.

Enjoy.

Chef Pops