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Cilantro Chili Lime Sauce



Ingredients

- PEPPERS, JALAPENO, CANNED, DRAINED, MINCED
 - 1 cup
 - 7-²/₃ oz
- OIL, CANOLA
 - ¹/₃ cup
 - 2-¹/₂ oz
- GARLIC, PREMINCED, IN WATER
 - 2-¹/₂ cups
 - 6 oz
- JUICE, LIME, BOTTLED
 - 1 qt + 1-¹/₂ cups
 - 2 lb 14 oz
- SUGAR, LIGHT BROWN, PACKED
 - 1 qt + ³/₄ cup
 - 2 lb 4 oz
- SALT
 - 2 tbsp + 2 tsp
 - 1-³/₄ oz
- WATER
 - ¹/₂ cup + 3 tbsp



- CILANTRO, FRESH, FINELY CHOPPED
- 2-½ cups
- 5-⅓ oz
- 7 oz

Directions

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
2. Drain jalapeno peppers; remove seeds from peppers; mince peppers. Set aside for use Step 7.
3. Add oil to a steam-jacketed kettle or stockpot; heat slightly. Add garlic; stir; simmer for 2 to 3 minutes, stirring periodically.
4. Add lime juice, brown sugar and salt to garlic mixture. Stir well to dissolve sugar. Bring mixture to a boil; reduce heat, simmer for 40 minutes uncovered, stirring periodically until the sauce has thickened.
5. In a mixing bowl, blend water and cornstarch to create a smooth slurry. Gradually add slurry to sauce mixture while stirring constantly. Bring mixture to a boil; stir; reduce heat; simmer for 3 to 4 minutes, stirring occasionally to prevent sticking until thickened. Remove from heat.
6. Add reserved jalapeno peppers and cilantro to thickened sauce; stir to blend well.
7. Cover. CP: Hold for hot service at 135°F (57°C).

1. In Step 3, a smaller sized steam-jacketed kettle (5 gal capacity or less) is the most appropriate piece of equipment to use for preparing this recipe due to the 8-⅓ cups final cooked volume.
2. In Step 5, if using fresh cloves of minced garlic, simmer garlic for only 1-½ to 2 minutes to prevent burning.
3. Serving suggestions: Serve cilantro chili lime sauce as an accompaniment to: L-332-00/01 Baked Salmon with Cilantro Chili Lime Sauce, L-317-00/01 Grilled Salmon; L-143-00/06 Baked Chicken (8 piece cut)/Baked Quarter Chicken or L-085-00/01 Braised Pork Chops/Grilled Pork Chops. The sauce may also be used to compliment a variety of vegetable or starchy side dishes.
4. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.

Color Code

Green (Eat Often)

Nutrifacts

- Calories
- 59
- Carbohydrates
- 13 g
- Sugars*
- 10 g
- Protein
- 0 g
- Fat
- 1 g
- Saturated Fat
- 0.1 g
- Cholesterol
- 0 mg
- Sodium
- 215 mg
- Calcium
- 19 mg
- Fiber
- 0.2 g

Sodium Code

Moderate Sodium

Number

O-308-00

Each Portion



100 Portions

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