

Salsa Aji Amarillo (Peruvian Yellow Sauce)

May 25th, 2025

Prep Time: 00:15

Cook Time: 00:00

Aji Amarillo Sauce is a mildly spicy and versatile Peruvian condiment. Spicy yellow pepper paste is blended with creamy and tangy ingredients, leaving you with an outstanding dipping sauce, spread, or dressing.

Ingredients:

2 Tablespoons Aji Amarillo Paste or Aji Amarillo Powder (more or less, to taste)

1 Small Shallot, or 1/4 Red Onion, peeled and minced

1 Cup Mexican Crema

2 Garlic Cloves, peeled

1 Tablespoon Ketchup

1 Lime, juiced

1 Pinch Salt

1 Grind of Black Pepper

2 Tablespoons Extra Virgin Olive Oil

Directions:

In a blender, add the Aji Amarillo Paste, Shallot, Garlic Cloves, Mexican Crema, Ketchup, and Lime Juice.

Blend on high until smooth.

Add the Salt and Pepper.

Run the blender on the lowest speed setting, and slowly drizzle in the Olive Oil.

Refrigerate in an airtight container, up to 3 weeks.