

Salsa Aji Verde (Peruvian Green Sauce)

May 25th, 2025

Prep Time: 00:15

Cook Time: 00:00

This Peruvian Green Sauce (or Aji Verde) is a spicy and versatile condiment. Made with jalapeño, cilantro, and fresh lime juice, plus Mexican Crema to give it a creamy texture. It's an amazing dipping sauce, spread or dressing. While the original form of this recipe calls for Jalapeño Peppers, you can reduce the overall heat by replacing the Jalapeños with 2 Poblano Peppers.

Ingredients:

3 Jalapeño Peppers or 2 Poblano Peppers, seeds and pith removed and roughly chopped

1 Cup (about 1/2 Ounce) fresh Cilantro Leaves

2 Scallions, chopped

1 Cup Mexican Crema

2 Garlic Cloves, peeled

1 Lime, juiced

1 Pinch Salt

1 Grind of Black Pepper

2 Tablespoons Extra Virgin Olive Oil

Directions:

In a blender, add the Peppers, Cilantro, Scallions, Garlic, Mexican Crema, 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.