



# Green Mojo

10'  
Hands on

4-6  
Portion(s)

1  
Difficulty



## Method

This sauce is brought to you all the way from the Canary Islands!  
For the sauce

- Use a mortar and pestle to pulverize the garlic along with a pinch of salt. add the coriander and continue crushing until it turns into a nice green paste.
- Add the cumin and sprinkle with some vinegar.
- Season with salt and pepper and add enough olive oil (about 6 tablespoons) in order to create a sauce that is not so thick.
- You can add a little more vinegar if it suits your taste.

For the potatoes

- Boil 1 kilo of potatoes in 1 liter of water and 250 g salt. Boil for 20 minutes until soft. Drain and place them back into the pot. Cover with lid and put back on heat, but turn heat off. Leave on heat for a few minutes until a thin crust of salt has formed on the potatoes and the skin shrivels.
- Serve with sauce.

## Ingredients

For the sauce

- 4 clove(s) of garlic
- 150 g coriander, stems and leaves, finely chopped
- 1 pinch cumin, ground
- vinegar, of red wine
- 6 tablespoon(s) olive oil

For the potatoes

- 1 liter water
- 1 kilo potatoes
- 250 g salt

## Διατροφικός πίνακας

Nutrition information per 100 gr.

271 Calories (kcal)	28.2 Total Fat (g)	4.0 Saturated Fat (g)	1.4 Total Carbs (g)
14%	40%	20%	1%
0.6 Sugars (g)	1.5 Protein (g)	1.7 Fibre (g)	0.07 Sodium (g)
1%	3%	7%	1%