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# Cilantro-Mint Sauce

*Melissa Gaman, Amy Stevenson and Richmond Flores*

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Servings: 4

Preparation Time: 45 minutes

Start to Finish Time: 1 hour

**2 cups fresh cilantro**

**1 cup fresh mint**

**2 Thai bird chile peppers, stemmed and roughly chopped**

**1 piece (one-inch) fresh ginger, roughly chopped**

**1 scallion, roughly chopped**

**1/2 cup unsweetened coconut flakes**

**2 tablespoons sugar**

**Kosher salt**

**1/2 cup canned coconut milk**

**1/4 cup (2 limes) fresh lime juice**

**3 tablespoons vegetable oil**

**2 tablespoons fish sauce**

In a blender, combine the cilantro, mint, chilies, ginger, scallion, coconut, sugar and one teaspoon of salt.

Pulse to make a coarse paste.

Add the coconut milk, lime juice, vegetable oil and fish sauce. Blend to make a smooth, slightly thick sauce. Season with salt. Transfer to a bowl.

Refrigerate until ready to serve.

## Seafood

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*Per Serving (excluding unknown items): 209 Calories; 18g Fat (72.0% calories from fat); 2g Protein; 14g Carbohydrate; 2g Dietary Fiber; 1mg Cholesterol; 17mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 3 1/2 Fat; 1/2 Other Carbohydrates.*