

Recipe Author: Karmah Tabbaa

Duggus



Time needed: 5 minutes

Yield: 1 cup

Notes

This sauce typically accompanies rice dishes like kabsah, mandi, machboos from the arabian/ persian gulf. The version my mom makes is an uncooked salsa served cold with the hot rice (see picture to the right)

Ingredients

- 30gr cilantro (stalks included, no brown parts)
- 160gr ripe tomatoes
- 30gr fresh green chilis (seed removal, optional)
- 1tsp salt

Directions

Wash and drain cilantro very well, you may keep tomatoes unpeeled but cored. If using a mortar and pestle cut into small chunks then place in mortar, if using an electric blender place in jug. Add remaining ingredients. Buzz to your preferred consistency, however it is best left a bit chunky.

