

Kuzbara wa toum

Cilantro and garlic



Notes

This is basically the finish for mostly every vegetable dish in an Arab kitchen. It should not over power the vegetable or dish it is used on, so make sure you are aware of that. This can be done on the spot or in bulk if you have a lot of fresh cilantro on hand. It freezes well and will save you time.

Ingredients

- 3 bunches fresh cilantro
- ¼ cup garlic paste (essentials1)
- ¼ cup vegetable oil/ olive oil
- ½ tsp salt
- 1 Tbs dry coriander

Directions

Wash the cilantro very well, dry you can leave it straining overnight.

Chop the cilantro by hand with a sharp knife. Prepare all remaining ingredients. Heat a pan large enough to fit all the quantity you are cooking.

Add the garlic, once it's aromatic, add the dry coriander, fresh cilantro, cook until it has wilted but is still bright green and very aromatic. If you using right away add to your dish at this point. If this is for prep, place on a clean plate/ tray and let it cool down. Store in an ice cube tray, or a plastic reusable bag.

Time needed: 20 minutes

Yield: ¾ cup