

Sofrito Starter

Yield: 4 cups

Prep time: 20 min

Total time: 20 min

Ingredients

- 1 large white onion, roughly chopped
- 1 green bell pepper, stemmed, seeded and roughly chopped
- 1 red bell pepper, stemmed, seeded and roughly chopped
- 1 cup chopped fresh parsley
- 1 cup chopped fresh cilantro
- 6 cloves garlic, smashed
- 2 tablespoons white vinegar
- ½ teaspoon kosher salt
- ½ teaspoon black pepper

Instructions

1. Combine all ingredients in the bowl of a food processor or blender and puree, stopping occasionally to scrape down the sides until a coarse paste forms, about 1 minute.
2. Sofrito can be refrigerated up to a week and kept frozen for up to 3 months.