



Ranchero Sauce

made with Mario Hot & Sweet Jalapeno Peppers



Hero Product



Available for purchase at
Walmart & Amazon.com



Mario Hot & Sweet
Jalapeno Peppers



Tomatoes



Onion



Mario
Olive Oil



Chipotle Pepper
in Adobo Sauce



Cilantro



Oregano



Paprika



Salt



Lime



Chicken
Stock

PREP: 20 MIN

TOTAL: 30 MIN

LET'S GET STARTED

Perfect on huevos rancheros, enchiladas or any Mexican or Tex Mex dish.

TOOLS

- Food Processor
- Medium Pot

INGREDIENTS

Ingredients | Serves 6 people

- Cilantro 1/4 cup
- Garlic, cloves 1 tsp
- Mario Hot & Sweet Jalapeno Peppers 1/2 jar
- Oregano, dried 1/2 tsp
- Plum tomatoes 3
- White onion, large 1/2
- 1/4 tsp Kosher salt 1/4 tsp
- 1/2 tsp Paprika 1/2 tsp
- Mario Olive Oil 1 tbsp
- Chipotle pepper in adobo sauce 1

LET'S GET SOCIAL



Mario Olives & Specialty Foods



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1 ADD INGREDIENTS TO POT

Heat olive oil in a pot over medium-high heat. Add chopped onions, tomatoes, peppers, garlic, salt, paprika and dried oregano. Cook for 10 minutes, stirring occasionally, until onions and peppers are soft.



2 ADD TO PROCESSOR

Using a food processor, carefully, add your ingredients from pot, chicken stock, lime juice and cilantro. Blend the mixture until it reaches the consistency you want.



3 SEASON & ENJOY!

Taste and season with more salt if necessary.