

Cumin Cilantro Yogurt Sauce

2 Tablespoons extra-virgin olive oil
1 shallot
1 garlic clove
1 teaspoon ground cumin
1/8 teaspoon red pepper flakes
½ cup plain whole-milk yogurt
1/3 cup water
1 teaspoon lime juice
Salt and pepper
2 Tablespoons chopped cilantro



Mince shallot and garlic. Chop 2 tablespoons fresh cilantro.

Place a small skillet over medium burner, and heat 1 tablespoon olive oil until it begins to shimmer.

Saute shallot for 2 minutes, then add in minced garlic, cumin, and red pepper flakes and continue sauteing for 30 more seconds.

Remove pan from heat and whisk in yogurt, water, lime juice, and another 1 tablespoon oil. Adjust salt and pepper according to your taste.

Cover to keep warm until ready to serve, but stir in cilantro just prior to serving.