

# Guajillo Salsa

- Chef Crafted
- Customizable - use as table salsa, cooking sauce, or marinade
- Handpicked high quality ingredients grown in Mexico, dried and ground, for an authentic experience, every time.
- No additives, preservatives, or gums
- Non-GMO



## Preparation Instructions

- Add 2 cups of hot boiling water to 1 cup of dehydrated sauce
- Bring it to room temp or chill to serve as garnish
- **For table salsa** - Add finely chopped fresh cilantro as garnish into the salsa
- Use Guajillo as marinade
  - Use 2 tbsp of dehydrated salsa per lb. of boneless skinless chicken thighs
  - For marinade – 2 tbsp of dehydrated salsa, 2 tbsp each of oil & water, and 1tsp of salt. Blend well to make paste and coat chicken with it. Marinate for at least 3 hours.

## Ingredients

**Guajillo** : Chile Guajillo, Tomatoes, Maltodextrin, Sea Salt, Bayo Beans, Corn Starch, Onion, Garlic, Citric Acid

**1 lb. dehydrated Salsa makes 70oz. Of Finished Sauce**