

LA CIENEGA FARMERS' MARKET



1801 La Cienega Blvd & 18th Street, at La Cienega Plaza
Where you'll find the freshest ingredients for your delicious recipes!
Every Thursday from 3:00 to 7:00PM (7:30 daylight savings time)

Cilantro Soup

½ cup almonds

1 bunch cilantro

1 bunch parsley

8 oz cream cheese

6 cups chicken broth

½ tsp dried oregano

- **Toast the almonds on a baking sheet at 350 degrees until lightly browned, 5 to 6 minutes.**
- **De-stem the cilantro and parsley and blend together with the almonds and cream cheese in a blender or food processor until the mixture is as smooth as possible, 2-3 minutes.**
- **Heat the chicken broth in a large saucepan; add the herb/cheese mixture to the pan and simmer over medium-low heat for 15 minutes.**
 - **Serve.**

We Accept Food Stamps & WIC Coupons

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