



Zócalo Dried Aji Pods

Origin: Peru

Ingredients: Amarillo, Limo, or Panca chili.

FREE from: preservatives, additives, GMO, trans-fat, refined sugar, gluten.

Organic: Yes

Rooted Foods: Yes



www.zocalogourmet.com
A Culinary Collective Company
www.culinarycollective.com

Did you know?

Aji amarillo is one of the most important ingredients in Peruvian cooking. It has a heat level of 6 (on a scale of 10). Great in combination with meat, poultry, fish, vegetables, pasta and rice dishes, and to season nuts.

Aji Limo, a spicy deep reddish orange chili, is mostly grown and used on the northern coast of Peru, It has a heat level of 8 and is primarily used to prepare ceviche and rice dishes.

Aji Panca is distinct from the other ajis in its spiciness. It is mild in heat intensity (level 2) and provides a fruity, berry-like flavor that goes well in stews, sauces and fish dishes.

Suggested uses: To create a paste, remove the stems, soak ajis in water overnight. Drain and mix in a blender with salt, pepper, garlic and oil. For a more mild paste, remove seeds and veins before blending. Freeze paste for longer storage.



Rooted Foods are authentic, native foods created by small, community-based producers. They represent a community, a region, and a way of life. By purchasing Rooted Foods, you directly strengthen the economic, social and environmental fabric of that community. To learn more, visit www.rootedfoods.org

Resources Available

- downloadable shelf talkers
- sell sheets
- recipes

Pack Info

Aji Amarillo

ZHR250 1.25 oz bag

UPC: 8 32924 00877 6

Aji Panca

ZHR251 1.25 oz bag

UPC: 8 32924 00878 3

Aji Limo

ZHR252 1.25 oz bag

UPC: 8 32924 00879 0

Case: 6

Recyclable: yes

Shelf life: 2 years