



Cilantro was inspired by love for Mexican food.

In 2004, Maria Pacheco moved to Durham from Guanajuato, Mexico. She loved her new home, but she also greatly missed her native home. She found a creative way to bring her childhood flavors to North Carolina—and honor her roots—through uniquely crafted artisan salsas and a Catering menu using recipes passed down through generations of women in her family.

Cilantro Artisan Salsas are prepared the traditional way, using only fresh ingredients and made in small batches, ranging from mild verde, to rich and smoky, to spicy habanero. These salsas are a staple in every Mexican household, and now they can be a staple in yours, too.



**Cilantro Artisan Foods**

<u>Item</u>	<u>Case Pack</u>	<u>Size</u>	<u>UPC</u>	<u>Description</u>
<u>G91112</u>	<u>12</u>	<u>12oz</u>	<u>650327911123</u>	<u>Salsa Molcajete</u>
<u>G91113</u>	<u>12</u>	<u>12oz</u>	<u>650327911130</u>	<u>Salsa Habanero</u>
<u>G91114</u>	<u>12</u>	<u>12oz</u>	<u>650327911147</u>	<u>Salsa Morita</u>
<u>G91115</u>	<u>12</u>	<u>12oz</u>	<u>650327911154</u>	<u>Salsa Verde</u>