



HOSPITALITY SOLUTIONS



PRESENTS



Spiced Oregano salsa verde

USE FOR
CHICKEN // FISH // MEATS // PASTA //
// SALAD DRESSING // GAME // DIPS

Use within two months -
store <5

Makes 150g approx

YOU'LL NEED

- 1 cup washed "flat" Italian Parsley
- 1/2 cup washed "Spiced Oregano"
- 1 cup washed basil leaves
- 1/2 cup chopped chives
- 2 cloves garlic sliced
- 1 Teaspoon deseeded sliced chili
- 2 Tablespoon Capers in brine (rinsed)
- Juice of 1 lemon (30-50ml)
- 100ml EVOO
- ¼ cup shallots - (finely diced keep aside)
- Zest of 1 lemon - (finely diced keep aside)
- Cracked pepper to taste or 1 cup washed roquette



**WARNING
SUPER
ADDICTIVE**

Blend all ingredients (except shallots & lemon rind), until smooth. Add extra oil if needed. Fold through shallots & lemon rind, season to taste and store in fridge



Private chef, dinner parties & events call Dan

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