



## Italian Salsa Verde

Salsa verde literally means 'green sauce' and variations of it are popular in different cuisines around the world. Italian salsa verde, based on parsley, is delicious drizzled over just about everything - prawns, poultry and vegetables (see video below) as well as steak. It's an easy and delicious sauce to have in your repertoire.

**Makes about 2 cups**



### INGREDIENTS

- 2 firmly packed cups chopped flat-leaf parsley leaves and fine stems
- 4 cloves garlic, chopped
- 2 tablespoons capers in brine, rinsed (26g/1oz)
- 7 anchovy fillets (48g/1¾oz)
- 2 tablespoons strained lemon juice (40ml)
- ¾ cup extra virgin olive oil (180ml)

### METHOD

1. Place all ingredients in a food processor.
2. Blitz to combine well.
3. Transfer to a container and cover with plastic wrap pressed against the surface to prevent discolouration.
4. Refrigerate until needed.