

Salsa Verde (Green Sauce)

Season: all

Serves: 8 or 20 tastes

Equipment: Measuring spoons Measuring cups Blender Measuring jug spatula Small serving bowl Salad spinner	Ingredients: 2 cups green leaves, spinach, rocket, parsley, oregano, basil, washed and dried. 1 clove garlic 4 tablespoons olive oil ½ lemon, zest, and juice ¼ teaspoon salt ¼ teaspoon sugar ¼ teaspoon pepper berry Optional additions 2 tablespoons capers 1 lemon, rind 1 chilli 2 teaspoons fennel seeds, toasted and ground
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What to do:

1. Measure all ingredients into a blender, blitz to a paste. Add any extras that you think will make it delicious.
2. Scrape out with spatula into a bowl.
3. Spoon onto hot pasta and mix until pasta is coated.
4. Dish up and sprinkle with grated pecorino.