



Please note: Food images are representative only and not the actual cooked recipes.

Spicy Green Parsley Sauce

PREP: 10 MINUTES • COOK: NONE REQUIRED

V Vegetarian

INGREDIENTS

- 1 handful of fresh coriander
- 1 handful of fresh parsley
- 1 garlic clove (chopped)
- 1/2 tsp salt
- 115ml olive oil
- 115ml apple cider vinegar
- 1 tsp red pepper flakes
- 2 serrano peppers
- 1/2 tsp ground cumin

METHOD

1. Add all ingredients to a food processor.
2. Pulse until everything is finely chopped.
3. Put into a bowl and whisk in the olive oil.
4. Let the mixture rest for 15–30 mins to allow the flavours to develop.



Bon Appétit!

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