

Salsa Verde

Ingredients:

1/2 cup extra-virgin olive oil
1/4 cup thinly sliced fresh flat-leaf parsley
2 Tablespoons salt-packed capers, chopped
2 Tablespoons thinly sliced fresh mint
1/2 teaspoon crushed red pepper flakes
2 salt-packed anchovy fillets, minced
1 clove garlic, minced
Grated zest and juice of 1 lemon
1 shallot, minced
Kosher salt and freshly ground black pepper

Instructions:

Combine the extra-virgin olive oil, parsley, capers, mint, red pepper flakes, anchovies, garlic, lemon zest and juice, and shallots in a bowl and stir to combine. Add salt and pepper to taste. Allow the flavors to meld for at least 15 minutes before serving; if planning to serve after more than an hour, add the lemon juice at the last minute to keep the colors vibrant.

Perfect over roasted chicken.

Makes 1½ cups