

HERB BOMB GREEN SAUCE

Minty, herby, tangy, and alive

Makes: about 1 cup

Time: 10 minutes

Ingredients

- ½ cup **fresh mint leaves**
- ½ cup **fresh basil leaves**
- ¼ cup **fresh parsley**
- ¼ cup **fresh cilantro** (or more parsley if you're not a cilantro person)
- 1 small **garlic clove**, smashed
- 1 tsp **lemon zest**
- 2 tbsp **lemon juice**
- 1 tbsp **red wine vinegar** or **sherry vinegar**
- ½ tsp **honey** or **maple syrup** (optional, just to round it out)
- ½ tsp **salt**, plus more to taste
- ¼–½ cup **olive oil**, depending on how loose you want it
- Pinch of **chili flakes** (optional, for a little heat)

Instructions

1. **Blend:** Add all herbs, garlic, zest, lemon juice, vinegar, salt, and honey to a food processor or blender. Pulse to combine.

2. **Add olive oil:** With the machine running (or in pulses), drizzle in the olive oil until the sauce is smooth but still has texture. Scrape down the sides as needed.
3. **Taste & tweak:** Add more salt, acid, or olive oil to balance as needed. If it tastes flat, a little more lemon or vinegar will wake it up.

Ways to Use It

- Drizzle over grilled lamb, steak, or salmon
- Drizzle over grilled veggies
- Mix into yogurt or mayo for a creamy dip
- Use as a dressing for warm lentils or quinoa
- Swirl into soups or dollop on roasted carrots
- Toss with cold noodles for a herby salad moment
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USE IT ON EVERYTHING....I do