



Paul Ratto's Salsa Verde

With Calivirgin Jalapeño Garlic Olive Oil

SERVINGS: 2-3

PREPPING TIME: 10 MIN

TOTAL TIME: 10 MIN

INGREDIENTS

- 1 anchovy filet
- 2 cloves garlic
- ¼ cup yellow onion
- ¼ cup scallion, thinly sliced
- ¼ cup parsley, chopped
- ¼ cilantro, chopped
- 1 tablespoon dried oregano
- 3 tablespoon Calivinegar Red Wine Vinegar
- ¼ cup Calivirgin Premium Extra Virgin Olive Oil
- 1 tablespoon Calivirgin Jalapeno Garlic Olive Oil
- Salt and pepper, to taste

DIRECTIONS

1. Add anchovy, garlic, onion, and dried oregano to a food processor and blend into a paste.
2. Next, add parsley, cilantro, and green onion and blend until herbs are broken down into a rough paste.
3. Then add Calivirgin Premium Extra Virgin Olive Oil and Calivinegar Red Wine Vinegar in a thin stream.
4. Finally add Calivirgin Jalapeno Garlic Olive Oil and process until smooth. Season with salt and pepper.