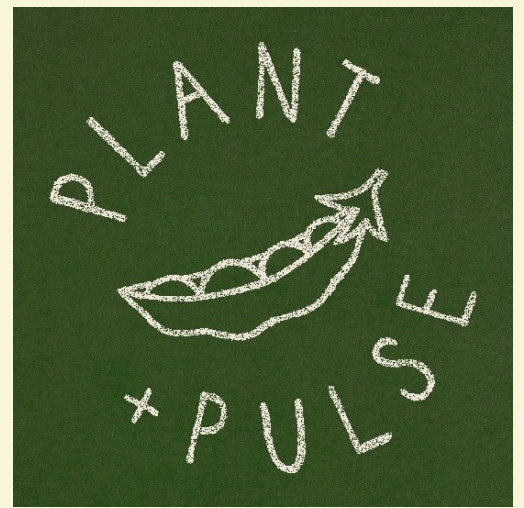


# SALSA VERDE

Load up some kebabs using veggies of your choice, tofu, meat substitutes, halloumi, etc...

Then coat them in this delicious Salsa Verde by Plant and Pulse, and cook them up on the BBQ!



## Ingredients:

- 1 Cup chopped parsley
- 1 cup other herbs chopped  
(we use a mix of mint coriander and dill)
- 2 cloves garlic
- 1 de-seeded chilli (you can leave it out if you don't want any spice, or throw in the seeds if you want a kick)
- 1 Tbsp Apple Cider Vinegar
- 2 Tbsp tamari Soy Sauce
- Pinch of salt and pepper
- 4 Tbsp of cold pressed rapeseed or olive oil

## Method:

Put everything into a blender apart from oil, and blitz until broken down nicely. Add oil and pulse a couple of times (you don't want to over bind the oil into the herby paste). At this point, taste, and add more vinegar, salt, oil to a taste and consistency you desire!

This recipe is also possible by hand chopping all the herbs, garlic and chilli as fine as you can, mix all wet ingredients separately and then add to the herbs.