



Two Tubers

All things potato and truffle

Chimichurri Meets Salsa Verde – Pantry Green Sauce.

Ingredients

Choose at least one from each group.

Mild herbs or greens, generally parsley, can use rocket or spinach.

Other herbs (optional) for flavouring i.e. dill, mint possibly coriander.

Acid – lemon juice and rind or vinegar. White balsamic, Apple cider, red wine,

Umami – Anchovies, olives, capers,

Allium – Onion, shallot, spring onion, pickled onions

Creamy condiment – mustard, ranch dressing or similar, mayonnaise

Oil – Olive, Rice Bran, Avocado, Walnut

Method

Chop the herbs or greens. Chop the allium and Umami and chop with the herbs. Add lemon rind and chop through. Place in a bowl and mix in oil, acid, and creamy condiment.

Taste and adjust as desired. If you want more tang, add more acid, if it is a bit bland you can add more umami or condiment. If too thick add more oil, if too thin, add more chopped greens or mild herbs.

Comments

It is surprising what you can substitute. Just think outside the box.