

Green Herb & Caper Sauce

Ingredients

1 lemon

1/2 cup loosely packed fresh flat-leaf
parsley leaves

1/2 cup loosely packed basil leaves

3 Tbs. extra-virgin olive oil

1 Tbs. pine nuts

2 tsp. drained and rinsed capers

1 clove garlic

Kosher salt to taste



Method

Using a vegetable peeler, peel two lengthwise strips of zest from the lemon. Halve the lemon and squeeze out 1-1/2 Tbs. of juice. In a chopper, combine the lemon zest and juice with the herbs, olive oil, pine nuts, capers, and garlic. Pulse until the sauce has the somewhat coarse consistency of a pesto. Season to taste with salt.