

LEMON GARLIC SAUCE



SERVING SIZE

8



INGREDIENTS

ITEM

Lemon Juice, Freshly Squeezed
Large Cloves Garlic (Smashed or Roughly Chopped)
Red Pepper Flakes
Sea Salt
Extra Virgin Olive Oil

QUANTITY

½ Cup
2
¼ Tsp.
½ Tsp.
⅓ Cup



PREPARATION

- In a small bowl, whisk together the lemon juice, garlic, red pepper flakes, and sea salt.
- Slowly drizzle in the olive oil while whisking continuously to emulsify the sauce.
- Allow the sauce to sit for 10-15 minutes to let the garlic and spices infuse.
- For a smoother sauce, strain out the garlic pieces before serving.