PARSLEY SAUCE



SERVING SIZE



ITEM	QUANTITY	ITEM	QUANTITY
Parsley, Finely Chopped	1/4 Cup	Lemon Zest	1
Green Onion, Finely Chopped	1/4 Cup	Lemon Juice	1 Tbsp.
Garlic Cloves, Minced	2	Vinegar	2 Tsp.
Extra Virgin Olive Oil	1/4 Cup	Salt	To Taste

PREPARATION

- ir In a small bowl, combine parsley, green onion, and minced garlic.
- ★ Add olive oil, lemon zest, lemon juice, and vinegar.
- F Season with salt to taste and mix well.
- ★ Let the sauce sit for 10 minutes to allow the flavors to blend.
- Serve over grilled meats, seafood, or roasted vegetables.