

BASIL PARSLEY SAUCE



SERVING SIZE



INGREDIENTS

ITEM

Fresh Basil, Packed
Fresh Parsley, Packed
Extra Virgin Olive Oil
Garlic Cloves

QUANTITY

1 Cup
1 Cup
½ Cup
2

ITEM

Apple Cider Vinegar
Dijon Mustard
Kosher Salt

QUANTITY

1 Tbsp.
1 Tsp.
½ Tsp.



PREPARATION

- Add basil, parsley, garlic, vinegar, mustard, and salt to a food processor or blender.
- Pulse a few times to begin breaking up the herbs.
- Slowly drizzle in the olive oil while blending until the sauce is smooth and well combined.
- Taste and adjust seasoning if needed. Serve immediately or refrigerate for later use.