SALSA VERDE

INGREDIENTS
2 cups flat-leaf parsley leaves
2 cups basil leaves
2 garlic cloves chopped
4 teaspoons capers drained
1 cup extra virgin olive oil
2 lemons juiced
Sea salt

METHOD
Place parsley, basil, garlic and capers in a food processor.

Process until finely chopped.

Add oil and 4 tablespoons lemon juice to parsley mixture.

Process until well combined.

Season with sea salt and pepper.

Stand for 10 minutes.