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spring salsa verde recipe

Posted in [March](#), [April](#), [May](#), [All Recipes](#), [Spring](#) on 1st March 2021

A herb dressing that is wonderful with globe artichokes, chicken, fish, beef or lamb.

For 8-10

- 1 large bunch flat-leaf parsley
- 1 large bunch mixed herbs (chives, fennel, chervil, coriander and just one or two leaves of lovage or Winter savory)
- 4 gherkins, rinsed
- 20-30 small capers, rinsed
- 250ml olive oil
- juice of 1/2 lemon
- salt and black pepper

Chop the herbs coarsely.

Add the gherkins and capers with the olive oil and lemon juice.

Blitz only briefly, or chop by hand, so that you have a coarse-textured sauce.

Season to taste.

This recipe features on p.83 of Sarah's Garden Cookbook. If you like this you may also like her recipe for [herb, egg and anchovy sauce](#), served with globe artichokes.

It has also been reviewed on [Garlic & Sapphire](#), the Sarah Raven blog, in [Jude's post](#), [Recipes with Wild Fennel and Rosemary](#).

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