



## The most brilliant spicy green sauce for everything

Salsa verde is a thing of beauty. You can make a batch and use its piquant green vibrancy in everything from salads to grilled meats and braised.

This version has a good kick of chilli and a sharp, limy edge. It also captures the differences between red and green chillies, showcasing the crisp, clean flavour of the greens in comparison to their blushing cousins.

I love this on everything: fish, pork chops, chicken and vegetables. Its versatility goes far beyond the call of duty, and I predict that it might become a regular in your kitchen, as it is in mine.

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**Makes 150g**  
**Preparation time: 5 minutes**

2 cloves of garlic

2-3 fresh Thai green or jalapeño chillies

A small bunch of coriander

A small bunch of mint

50ml vegetable oil

50ml extra virgin olive oil

The juice of 1-2 limes

1 tbsp Thai fish sauce  
or 3 anchovies in oil

1 tbsp palm or light brown sugar

Place all the ingredients into a blender and pulse until smooth as if you were making a pesto.

Season with sea salt and a few twists of freshly ground black pepper. Serve over anything you fancy ■