

FROM MY KITCHEN

MAGIC GREEN SAUCE

The Recipe



Cilantro, jalapeno, avocado, pistachio...
More magical than unicorns & rainbows.

MY FAVORITE KICKED UP PESTO

Magic Green Sauce

1 BUNCH CILANTRO
1 BUNCH CURLY PARSLEY
1 LARGE AVOCADO
1-2 LARGE JALAPENO - SEEDED
3 (OR MORE) GARLIC CLOVES
JUICE OF ½ TO 1 WHOLE LIME
1/2 TO 3/4 CUP OLIVE OIL
1/2 CUP WATER
PINCH OF SALT
PINCH OF BLACK PEPPER
1/4 - 1/2 CUP ROASTED, SALTED PISTACHIOS

Cut the jalapeno lengthwise and remove the seeds. Cut into smaller pieces and add to a food processor.

Add avocado, 3 peeled garlic cloves, and juice of 1/2 lime to the food processor.

Tear the leaves off the whole bunch of cilantro and add that to the mix. Do the same with the parsley. Add all of it.

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Magic Green Sauce

Add 1/2 a cup of olive oil, and 1/2 cup of water.

Add a pinch of sea salt, and a pinch of black pepper. (The pistachios will add salt later - start with a small pinch.)

Blend until everything is fully incorporated. If it seems thick and a little too chunky, add a little more oil and a little more water. Add them both equally – too much oil and it starts to taste funny.

Taste and determine if you want more lime, or more jalapeno, or even more garlic. Add and blend again.

Now the magic happens. Add a heaping 1/4 cup of roasted salted pistachios and blend until broken into small pieces.

I usually serve this over zucchini noodles – SO good. Serve hot or cold, sprinkled with parmesan or nutritional yeast for a dairy-free option.

enjoy!