

Green Salsa

You will need:

3-4 Tablespoons Good quality Olive/Vegetable Oil.

1 Fresh Juicy Lime (You can use Lemon if you prefer but I love the citrus hit of lime).

1 Fresh Red/Green Chilli.

1 or 2 Cloves Garlic.

Selection of Fresh Herbs (*No more than 2 or 3 as the flavours may get muddled. I use Parsley and Chives mainly with a dash of Coriander for earthy freshness.*)

Seasoning.

Method:

Begin by adding 1-2 tablespoons of Oil to a bowl. Reserve the rest as you may need it later to adjust the flavour and taste.

Chop the Fresh Herbs and Garlic.

You can use a Processor but I find it over chops the Herbs.

Add to the Oil in the bowl.

Chop the Chilli - as much as you dare!!

I use a mix of my frozen Red and Green Chillies - learn how to freeze your own Chillies [here](#).

The red give a great pop of colour to the salsa.

Add to the bowl with the Oil and Herbs and mix well.

Juice the Lime and add to the mixture.

Taste after you've added about half the juice. This allows you to have a mixture you like, either more Oil or more Lime Juice. I like to add the whole Lime Juice as I love the zingy Citrus kick from the Lime.

Add Salt & Pepper and taste again.

If it needs more Herbs, Chilli, Oil or Juice add it now.

Stir well and allow to sit for 10-20 minutes to allow the flavours to develop.

After this time, taste again and adjust seasonings and flavours to suit.

Change up the flavours by adding grated or sliced Ginger Root, or chopped Shallots, Scallions/Green Onions. Use just one Herb for a strong flavour hit or a flavoured Oil. The possibilities are endless.