
Roasted Vegetable Topping - Salsa Verde

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1/2 cup chopped parsley
1/2 cup chopped mint
1 small clove garlic
1 tablespoon lemon juice
2 teaspoons capers
2 teaspoons water
1/2 teaspoon Dijon mustard
1/4 teaspoon Kosher salt
pinch red pepper flakes
3 tablespoons olive oil

In a mini food processor, combine the parsley, mint, garlic, lemon juice, capers, water, Dijon mustard, Kosher salt and red pepper flakes.

Pulse to combine, then add the olive oil with the motor running.

Drizzle the topping over any roasted vegetables.

Side Dishes

Per Serving (excluding unknown items): 380 Calories; 41g Fat (94.2% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 571mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 8 Fat; 0 Other Carbohydrates.