

Carrot-top green sauce (or chimichurri if you like)



Remove any really thick stems, so you're left with the leaves and thinner stems. Roughly chop, and add to a food processor or a measuring cup that your hand held blender fits well into. Add something sour (vinegar / lemon juice / whole lemon pieces, etc), olive oil, salt. Onion and garlic are optional -and delicious- but be careful as both of them can be quite pungent when used raw. A bit of sugar, or any other sweetener can be nice. I used capers the other day, which takes the sauce more into Italian *salsa verde* territory. You can add other herbs or green leaves in addition to the carrot tops as well. (parsley, chives, cilantro, rucola, dill, etc. etc.) Blitz everything until it is quite fine. Taste and add more sour / salt / sweet if necessary. If it seems too thick to fancily spoon onto your food you can always add some water to loosen things up. Enjoy and be creative!