

Papa Vince Parsley Pesto

Preparation: 40 minutes; Active Time: 15 min

Ingredients:

- 1 fresh bunch of Italian parsley
- 1 fresh bunch of cilantro
- 1 full bulb of garlic
- 3/4 to 1 cup of Papa Vince Extra Virgin Olive Oil (EVOO)
- 2 tsp of Papa Vince Sea Salt

Preparation:

1. Wash parsley and cilantro thoroughly by letting them soak in water at least for 30 minutes. Then remove parsley and cilantro carefully without stirring the water.
2. Cut and remove the end of the stems
3. Peel the entire bulb of garlic (Use Papa Vince Garlic Peeler)
4. Place garlic, Papa Vince Sea Salt & EVOO in a food processor or blender. Once the garlic is chopped, add parsley little by little. Blend until the mixture becomes creamy.
5. Place in a container and refrigerate. Stores well for about over 6 months .
6. Use to season your seafood, beef, chicken, tomato sauce, vegetables and more.