

HISPI CABBAGE WITH SALSA VERDE



Ingredients

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| <ul style="list-style-type: none">• 1 hispi cabbage• 1 bunch parsley• 3 springs dill• 3 garlic cloves• 50 g marinated anchovies optional | <ul style="list-style-type: none">• for cooking and seasoning• olive oil• butter• salt• 1 lemon |
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Instructions

1. Heat 1 tbsp of olive oil and a knob of butter in a large frying pan.
2. Cut the cabbage into quarters (wedges) and season with salt.
3. Fry on each side for 4-5 minutes, until soft and nicely charred.
4. Meanwhile, place the parsley, dill, garlic and 20 ml olive oil into a food processor and blend to a paste. Add 50 ml olive oil, a pinch of salt and stir.
5. To serve, place the wedges of hispi cabbage on a large plate, add a few marinated anchovies and a generous amount of salsa verde. Squeeze a bit of lemon juice on top, just before serving.

Recipe from Mint & Rosemary brought to you by

