



Green Herb Dressing



Ingredients:

- 2 tablespoons Dijon mustard
- 1 tablespoon red wine vinegar
- 1 teaspoon Worcestershire sauce
- 4 anchovy fillets
- 2 cloves garlic
- Juice of ½ lemon
- ½ cup extra-virgin olive oil
- ½ cup fresh basil, chopped
- ½ cup fresh parsley, chopped
- ¼ cup freshly grated Parmesan
- Kosher salt and freshly ground black pepper, as needed

Method:

1. Add the mustard, vinegar, Worcestershire, anchovies, garlic, and lemon juice to a blender or food processor. Pulse the processor or blend on low speed for several seconds. Scrape the sides and pulse again until everything is fairly smooth.
2. With the food processor or blender running, drizzle in the olive oil in a small stream. Scrape the sides and mix again to thoroughly combine.
3. Add the basil, parsley, Parmesan and some salt and pepper and blend until the herbs are chopped and the Parmesan is combined. The dressing will go green at this stage.
4. Refrigerate the dressing for a few hours before using it on the salad.