



Vinoso-Basil Spring Vegetables

Ingredients:

serves 4-6

Spring Herb Salsa Verde:

1 cup spring onions or scallions, trimmed and chopped

1/4 cup fresh mint leaves, chopped

1/4 cup fresh basil leaves, chopped

1/4 cup **Basil EVOO**

2 tablespoons **Vinoso Wine Vinegar**

pinch of salt and pepper

2 tablespoons **Basil EVOO**

4-5 tri-colored carrots, peeled, trimmed, and halved

1 bunch asparagus, trimmed

1 bunch spring onions, trimmed and halved

2 cups snap peas

1 cup fresh spring peas

3 garlic cloves, peeled and minced

1/4 cup **Vinoso Wine Vinegar**

salt and pepper to taste

Instructions:

Combine the salsa verde ingredients (onions, mint, basil, olive oil, vinegar, salt, and pepper) together in the bowl of a food processor, blend until smooth. Set aside or keep refrigerated until ready to serve.

Heat oil in an extra large skillet over medium-high heat. Once the oil is hot, add carrots and sauté until tender-crisp, about 3 minutes. Add asparagus, onions, snap peas, spring peas, and garlic.

Continue to sauté until all the vegetables are tender, about 3 minutes more. Deglaze the pan with vinegar and season to taste with salt and pepper. Place veggies on a large platter or divide between plates. Drizzle with salsa verde before serving.