



Magical Green Sauce

EASY • 15 MINS

Nutrient-rich broccoli is our not-so-secret ingredient in our magical green sauce.

This recipe also doubles as a delish pasta sauce! Simply reserve $\frac{1}{4}$ cup pasta water to thin, stirring through when ready to serve. Also excellent with grilled chicken, fish, and vegetarian dishes alongside crumbled goats cheese.



SKILL LEVEL
Easy

PREP TIME
15 mins

SERVINGS
4-6 as a dressing or sauce

Ingredients

Visit capilano.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](https://www.instagram.com/honeylovers) & [@capilano](https://www.instagram.com/capilano) on Instagram or Facebook and you could be featured on our page!



- 1 head broccoli, florets and stem
- 1 handful baby spinach leaves or rocket leaves
- 1 cup basil leaves
- Juice of 1 lemon
- 1 tbsp [Capilano Honey](#)
- 100g parmesan cheese
- Salt and pepper, to taste
- (optional) 1 tsp fresh or ground chilli

Method

1. Roughly chop broccoli including stem, and steam until tender. Place in food processor or blender along with all other ingredients except for olive oil and blitz for 1 minute. Gradually add olive oil while processor is running and pulse until smooth and your desired texture is achieved.
2. Store in a jar or airtight container for up to 3 days. Suitable for freezing in an airtight container or jars for up to 3 months.

Used in this recipe

Visit capilanooney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanooney](#) on Instagram or Facebook and you could be featured on our page!