WASTE LESS, TASTE MORE 005

Give the Rest of the Herbs a Sauce



ONE BUNCH CAN DO MORE THAN GARNISH.

A dinner party recipe may call for only a little parsley, basil, or cilantro. Give the rest of the bunch a role in a flavorful sauce while it is still fresh.

1 Reserve the finishing leaves

Set aside the leaves you want for the dinner plates. Gather the remaining usable herbs for a sauce.

Why: You can have both a fresh garnish and a useful preparation from the same purchase.

2 Choose a sauce that fits the herbs

Make parsley salsa verde, basil pesto, or a cilantro and lime sauce. Use a recipe that suits the herbs you have.

Why: Each herb brings a different character, so the sauce should work with its flavor.

3 Give the sauce another occasion

Use it with the dinner you are preparing or plan it into a meal soon afterward.

Why: A clear next use helps the remaining herbs become part of another dish.

KITCHEN NOTES

Put it beneath the main ingredient

Spoon parsley salsa verde beneath sliced roast chicken or alongside grilled vegetables.

Use a little as a dressing

Stir a suitable herb sauce through cooked beans or grains for a composed salad.

Finish thoughtfully

Taste the sauce with the food it will accompany before adding more salt or citrus.

THE PLATING MINDSET

Fresh herbs can provide the garnish, the sauce, and the connection between the components on a plate.