

# Salmoriglio Sauce



## Ingredients

- 1 can San Marzano tomatoes, hand crushed with juice
- ¼ cup high quality, fruity extra virgin olive oil
- Zest and juice from 1 fresh lemon
- 2 cloves garlic minced or pressed
- ¼ cup minced flat leaf Italian parsley
- Sea salt and freshly ground black pepper, to taste
- Pinch of red chili pepper flakes

## Preparation

1. In a medium size mixing bowl, pour out the contents of the canned tomatoes. Hand crushed them.
2. To the bowl, add the remaining ingredients and stir. Cover with plastic wrap and set aside for later use.

## Tips

I also use this sauce as a marinade. With the addition of ¾ cup white wine, this sauce becomes a delicious marinade for chicken. When using it as a marinade, I reserve 2 cups of the sauce for serving alongside the chicken. I then add the white wine to the remaining sauce and put everything in Ziplock bags to marinate.

