

# GREMOLATA

GRUNDIG

RESPECT FOOD

## Ingredients

2 1/2 teaspoon extra-virgin olive oil  
1 large garlic clove minced  
1 cup (236ml) breadcrumb fine  
1 teaspoons lemon zest  
Pinch of salt and pepper

## Instructions

1. Heat the olive oil in a small skillet over medium-low heat. Add the garlic and sauté for 30 seconds. Add the breadcrumbs, lemon zest, salt and pepper and toss in the skillet for 2 -3 minutes or until the breadcrumbs start to evenly brown and the lemon is aromatic.

2. Remove from the heat and add the minced parsley. Toss well. If not using the breadcrumbs right away, let them cool and place in a freezer-safe container. They can be stored in the refrigerator for 1 month or the freezer for up to 6 months.

## Flavor Boost Additions

1 tablespoon herbs, parsley, basil, lemon thyme  
1 tablespoon grated parmesan cheese  
1 teaspoon favorite spice blend: cumin, smoked paprika, cayenne

