



## Pine Nut Salsa

We are always on the lookout for new toppings and this one really caught our eye. This pine nut salsa can be used as a salad topping but we think the blend of toasted pine nuts, fresh oregano, lemon, and olive oil works best over a seared filet of white fish.

1/4 cup pine nuts that have been toasted heat them over medium heat in a skillet for several minutes, stirring constantly until they turn golden

### Ingredients

1/4 cup pine nuts

1/4 cup chopped fresh oregano

1 Tbsp lemon juice

2 Tbsp olive oil

pinch of salt

### Instructions

Lightly toast 1/4 cup pine nuts over medium heat in a skillet for several minutes, stirring constantly until they turn golden.

Mix all of the remaining ingredients together and enjoy!