

## You Need to Make WW's Fresh Herb Sauce



I read WW CEO Mindy Grossman's newsletter today - she is impossibly chic and a total inspiration to me.

She shared the recipe for [this sauce](#) and I had everything on hand so while my turkey tenderloins air-fried I made it up in my Magic Bullet blender (yes, we still have one of those I bought from an infomercial and yes, it's still awesome &#x1f602;). I used arugula instead of watercress (a suggested substitute) and added an extra handful of basil because we are **OVERRUN** with basil in my garden. Next time I might use half watercress and half arugula. Oh, and I added extra salt.

The resulting sauce is absolutely delicious. It's peppery and herbaceous and it's **ZERO** Points on any #MyWW approach so my question is: what are you waiting for?