# Three sauces

The file that goes with the video. Print it or prop the phone against the oil bottle.

1 Chili oil, the weeknight one
Not the restaurant kind. 20 minutes, one pan.

2 Green sauce for anything roasted
Herbs, a jalapeno, the yogurt you already have.

3 Brown butter for tomatoes
When the tomatoes are sad and you are tired.

Salt late. Taste before you post it.

# The pan, and the code

I use one stainless pan and a wooden spoon that has seen things. The code NIA15 is the brand's, on the pan. I do not run the shop.

If a sauce splits, take it off the heat and stir in a spoon of the pasta water. Do not start over on camera. Starting over is how recipes lie.

Serves 2, or 1 with lunch tomorrow.