

RECIPE



CHIMICHURRI

INGREDIENTS:

- 5 cups fresh flat leaf parsley
- 3 large garlic cloves, roughly chopped
- 2 tbsp red wine vinegar
- 1 1/2 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 3/4 cup olive oil

DIRECTIONS:

In a food processor, add in the torn parsley (it is ok if there are stem in there), roughly chopped garlic, the red wine vinegar, kosher salt and freshly ground black pepper. Start to pulse the ingredients together until all the ingredients are finely minced.

Next, turn the food processor in the on position and remove the middle to slowly stream in the olive oil. The consistency should be not too thin but not thick like pesto. Taste and re-season with salt and pepper if needed.

This is perfect to spoon over steak, chicken or even shrimp or a fillet of fish.

