

CILANTRO CHIMICHURRI SAUCE

A fresh and flavorful sauce for grilled meats



INGREDIENTS

3/4 cup cilantro leaves
1/4 cup parsley leaves
4 small stems fresh oregano leaves
4 green onions (light and dark parts), sliced
2 to 4 cloves peeled fresh garlic
A few pinches of kosher salt
1/4 teaspoon freshly ground black pepper
1/2 teaspoon red pepper flakes
1/2 cup extra virgin olive oil
2 tablespoons red wine vinegar

INSTRUCTIONS:

1. In a mini food processor, pulse cilantro leaves, parsley leaves, oregano and garlic cloves until coarsely chopped.
2. Add in green onions and pulse until finely chopped. Alternately, all chopping can be done by hand.
3. Add the chopped mixture to a bowl, add in the salt, pepper, red pepper flakes, olive oil and vinegar. Stir to combine.
4. Taste and adjust salt as needed.
5. Store in a glass jar with tight fitting lid in refrigerator until ready to use.