

Chef John39s Chimichurri Sauce

Oscar · 29/09/2024



Prep Time

4

Difficult

Medium

Servings

N/A

Description

This chimichurri sauce recipe is fabulous A staple in Argentinian and Uruguayan cuisines this green sauce is steadily growing in popularity across the American restaurant landscape This herby garlicky tangy and spicy condiment is great on all kinds of grilled meats

Ingredients

- - 1 bunch flat-leaf Italian parsley
- stems removed - ½ cup fresh cilantro leaves - ½ cup olive oil - ¼ cup fresh oregano leaves - 4 cloves garlic
- chopped
- or more to taste - 3 tablespoons white wine vinegar
- or more to taste - ½ teaspoon salt
- or to taste - ¼ teaspoon ground cumin - ¼ teaspoon red pepper flakes - ¼ teaspoon freshly ground black pepper

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine parsley
2. cilantro
3. oil
4. oregano
5. garlic
6. vinegar
7. salt
8. cumin
9. red pepper flakes
10. and black pepper in a blender. Dotdash Meredith Food Studios Pulse 2 to 3 times; scrape down the sides with a rubber spatula. Repeat pulsing and scraping until a thick sauce forms
11. about 12 times. Dotdash Meredith Food Studios Recipe Tip To remove parsley leaves from stems
12. hold the bunch in one hand and run a chef's knife straight down the stem at a 45-degree angle.