



Easy Chimichurri

Oscar · 29/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

16

Description

I took elements of several chimichurri recipes I found to come up with the perfect combination of fresh herbs vinegar and garlic This vibrant sauce has become our favorite topping for steak but its also great as a salad dressing

Ingredients

- - 1 cup tightly packed chopped parsley leaves - 1 cup tightly packed chopped cilantro leaves - ¼ cup red wine vinegar - ½ onion
- coarsely chopped - 5 cloves garlic - 1 teaspoon coarse salt - 1 teaspoon dried oregano - 1 teaspoon hot pepper flakes - 1 teaspoon freshly ground black pepper - ½ cup extra-virgin olive oil

Instructions

1. Combine parsley
2. cilantro
3. red wine vinegar
4. onion
5. garlic
6. salt
7. oregano
8. hot pepper flakes
9. and pepper in the bowl of a food processor; pulse a few times. Pour olive oil in slowly
10. while pulsing a few more times
11. until chimichurri is chopped
12. but not mushy. Refrigerate until flavors have blended
13. about 2 hours. Cook's Note Store any leftover chimichurri in the refrigerator for up to 2 weeks.