



# Chimichurri Sauce

(ADAPTED FROM SARA KATE GILLINGHAM, KITCHN)



**Yield:** Makes 1 cup

## Ingredients

- ½ cup extra virgin olive oil
- 2 garlic cloves, chopped
- 2 dried bay leaves, crumbled
- ½ cup lightly packed fresh Italian parsley or cilantro
- ¼ cup fresh lemon juice
- 1 tablespoon chopped fresh oregano, rosemary or thyme (or a combination)
- ½ teaspoon sweet paprika
- salt and pepper, to taste

## Optional

- 1 small jalapeño pepper

## Instructions

If using jalapeño pepper, cut top off and remove seeds (wear gloves or wash hands after removing seeds). Dice jalapeño into small pieces.

Finely dice all ingredients and mix together. You can also pulse all ingredients in a food processor.

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# Chimichurri Sauce

## Description

Chimichurri is a bright fresh sauce made with olive oil, fresh herbs, garlic and spices. Traditionally it is used as a sauce to serve over meats, however chimichurri is extremely versatile! Try adding to scrambled eggs, tacos, on sandwiches or wraps, on top of rice/pasta, or simply dip bread in it. The possibilities are endless!



### Farmers Market Finds

- Fresh Parsley or Cilantro
- Fresh Oregano/Rosemary/Thyme
- Garlic
- Jalapeño Pepper (optional)



### Grocery Store Grabs

- Olive Oil
- Dried Bay Leaves
- Lemon/Lemon Juice
- Paprika
- Salt & Pepper

## Biblio Bistro

Biblio Bistro is a fun, quick and dynamic video series featuring local, nutritious and seasonal produce. It's made in partnership with Portage Lake District Library. See how to cook this recipe at [pldl.org/biblio-bistro](http://pldl.org/biblio-bistro).

### Substitutes

Could use exclusively parsley if dislike cilantro.

Could use lime juice in place of lemon juice.

Could use chopped onions, shallots, green onions in place of garlic.

Could also omit garlic altogether and used a garlic-infused olive oil for a milder flavor.

### Pairs with

Traditionally chimichurri is served on top of red meats, such as steak or lamb, however it will taste equally delicious on poultry, fish or on top of beans/tofu!

Chimichurri has a bold flavor, so pick sides that are simpler, such as roasted potatoes, steamed rice, side salad, sautéed veggies, etc.