

Chimichurri Sauce Recipe

Ingredients

- 1 cup packed – mixture of flat leaf parsley and cilantro (stems removed)
- 1/2 cup – green onions (rough chopped)
- 1/3 cup – chives (rough copped)
- 3 cloves – garlic
- 1/2 cup – olive oil
- 2 tbs – white wine vinegar
- juice of one lemon
- 1 tsp – salt
- course ground pepper to taste
- a pinch of red pepper flakes

Combine all ingredients in a food processor and blend until smooth.
Serve at room temperature.

Store in the refrigerator.

Use as a marinade on chicken, pork tenderloin, flank steak or salmon.

Serving suggestion: Chimichurri sauce also makes a great dressing just add an extra tablespoon of white wine vinegar.

Enjoy!

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