



Versatile Chimichurri Sauce

Prepared by Stacey Borgmann in our Sweetwater model home kitchen.

A bright and colorful green sauce gaining in popularity that is perfect for all types of meats.

Serves
8

Prep Time
10m

Cook Time
10m

Difficulty
Easy

Ingredients:

1/2 C	olive oil	3/4 tsp	dried oregano
2 tbsp	red wine vinegar	1 tsp	coarse salt
1/2 C	parsley, finely chopped	1/2 tsp	pepper
3-4	cloves garlic, finely chopped		
1-2	small red chilies, deseeded and finely chopped		

Directions:

Mix all ingredients together in a bowl. Allow to sit for 5-10 minutes to release flavors into the oil before using. Ideally, let it sit for more than 2 hours if time allows.

Chimichurri can be prepared earlier than needed and refrigerated for up to 24 hours.

Use to baste meats while grilling or barbecuing, as a marinade or to top cooked meat or vegetables.