

Chimichurri

Serves 8

Recipe from [Cafe Delite](#)



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Ingredients

- ½ cup finely chopped parsley
- ½ cup olive oil
- 2 tablespoons red wine vinegar
- 3-4 cloves garlic, minced
- 2 small red chilies, deseeded and finely chopped (about 1 tablespoon)
- 1 teaspoon coarse salt
- ¾ teaspoon dried oregano
- black pepper, to taste (about ½ teaspoon)

Directions

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

Notes

- Chimichurri can be prepared earlier than needed, and refrigerated for 24 hours, if needed.
- Customize the spice level to your preference, omitting the hot peppers if desired. You can also use crushed red pepper instead of fresh chilies.
- Other herbs are sometimes added, such as cilantro. Try other combinations if you'd like.
- Try this sauce with our portabella steak recipe!

Recipe from [Flavors Around the World, Fall 2020](#)

