



YIELD:
16 servings

PREP TIME:
5 minutes

chimichurri

Ingredients

- 3 cloves garlic
- ½ bundle fresh parsley
- 1/3 bundle fresh cilantro
- 1 cup olive oil
- Juice from 2 lemons
- 1 tbsp dried oregano
- 1 table red pepper flakes
- Pinch of salt to taste

You'll need

- Mason jars
- Food processor/blender
- Spatula

chimichurri

INSTRUCTIONS

1



Coarsely chop fresh herbs and peel garlic.

2



Add them plus olive oil and lemon juice to a blender or food processor and pulse until uniformly chopped.

3



Add in remaining ingredients and pulse until well combined.

4



Transfer to an airtight container and keep in the fridge or enjoy right away.