



JERNEJ KITCHEN

CHIMICHURRI SAUCE

Chimichurri sauce is an incredibly versatile sauce. Also one of the lightest, freshest. Serve with fish, steak, chicken, roast, pork or even in a salad.

MAKES 1 SMALL JAR
PREPARATION: 10 MINUTES

CHIMICHURRI SAUCE

- 1 handful fresh parsley
- 3 sprigs finely chopped cilantro
- 2 small dried spicy chillis (for example piri piri)
- 1 tsp chopped fresh chilli
- 2 cloves of garlic
- 1 sprig fresh oregano
- 1/4 tsp ground oregano
- 1/4 tsp cumin powder
- 1/4 tsp paprika powder
- 50 ml olive oil
- 1 tbsp red wine or apple cider vinegar
- juice of 1/4 lime

CHOP THE INGREDIENTS

Using a sharp knife or a chopper, chop parsley, cilantro, dried and fresh chili, garlic and fresh oregano.

MAKE THE SAUCE

In a small bowl combine dry herbs: oregano, cumin powder, paprika powder, salt, and pepper. Add the olive oil and vinegar. Stir to combine. Add the chopped ingredients from Step 1 and stir to combine. Season to taste with lime juice.

SERVE AND STORE

Serve Chimichurri sauce with fish, steak, chicken, roast, pork or even in a salad. It's also perfect served with baked potatoes or as a dip for tortilla chips. Store in an airtight container for up to a week in a fridge.

TOOLS AND EQUIPEMENT

- kitchen knife
- kitchen chopper (optional)