

Chimichurri Sauce

Serves: 4

Prep time: 10 minutes

Cook time: 0 minutes

Ingredients

3-4 garlic cloves

2 tablespoons red or white wine vinegar

1 teaspoon sea salt

½ cup firmly packed flat-leaf parsley, trimmed of thick stems

½ cup firmly packed coriander, trimmed of thick stems

2 tablespoons fresh oregano leaves (can substitute for 2 teaspoons dried oregano)

½ cup extra virgin olive oil

¼ teaspoon freshly ground black pepper

¼ teaspoon chilli flakes OR 1 red chilli, finely diced



Method

COMBINE the garlic, vinegar and salt in a small bowl and let sit for 10 minutes.

CHOP the parsley, coriander, fresh oregano, and garlic until fine (or blitz in a food processor with several pulses) then transfer to a small bowl.

STIR in the olive oil, vinegar mixture, pepper and chilli flakes.

SERVE immediately or refrigerate. If chilled, return to room temperature before serving.

Recipe courtesy of the Country Kitchens team