

Chimichurri

Makes: 10 servings



Total Time: 5 minutes

Ingredients:

- 1 bunch parsley, stems removed
- 1 bunch cilantro, stems removed
- 6 cloves garlic
- ¾ cup D'Avolios Cilantro and Roasted Onion Infused Oil
- ¼ cup lemon juice
- Salt and freshly ground pepper to taste

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PREPARATION

1. In a food processor or blender, add parsley, cilantro, and garlic and process until herbs are coarsely chopped. Scrape sides of processor. Add lemon juice, salt and pepper. Drizzle olive oil into processor, pulsing as you pour, until the herbs are finely chopped and all ingredients are combined. Serve immediately or store in an airtight container in the fridge for up to 3 days.

Chimichurri is traditionally served over steak, but is also a fresh addition to chicken, white fish, or grilled potatoes.

Nutrition: 130 calories; 15g fat (2g saturated); 1g carbohydrates; 0g protein; 55mg sodium