

## RECIPE

# Caitlin's Summer Chimichurri Sauce

Authentic Chimichurri is from Uruguay and Argentina. It's best on Steak or Fish Tacos – Great in a Salad, can be used as a Marinade and on Garlic Bread!



### INGREDIENTS

1 cup (packed) fresh parsley  
¾ cup extra-virgin olive oil  
3 to 4 cloves garlic minced  
5 cloves garlic, minced  
¼ cup fresh oregano, finely chopped (2 tablespoons dried)  
¼ cup of red wine vinegar  
1 teaspoon of kosher salt  
Freshly ground pepper to taste  
Half squeezed fresh lemon or lime  
2 teaspoons crushed red pepper (optional)  
1 teaspoon seasons salt (I prefer Everglades Seasoning)



### PREPARATION

- Wash the parsley and remove the thick stems.
- Combine parsley, garlic, oregano, red pepper, into a food processor or blender for best results. If you do not have access to one, just be sure to mince everything up. Process until medium to small size bits to really get the flavor.
- In a medium size bowl combine olive oil, vinegar, squeezed juice from the lime or lemon, seasoning, salt and pepper and whisk together.
- Mix in your freshly blended medley from your food processor

### MAKE IT YOURS...

Taste it and see how you like it, feel free to add some more of the ingredients until your taste buds are happy and the sauce you desire is bursting with summer flavor!! I love chimichurri because we have taco's a lot during the summer. It adds a beautiful color to your plate and a punch of flavor to your food!

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