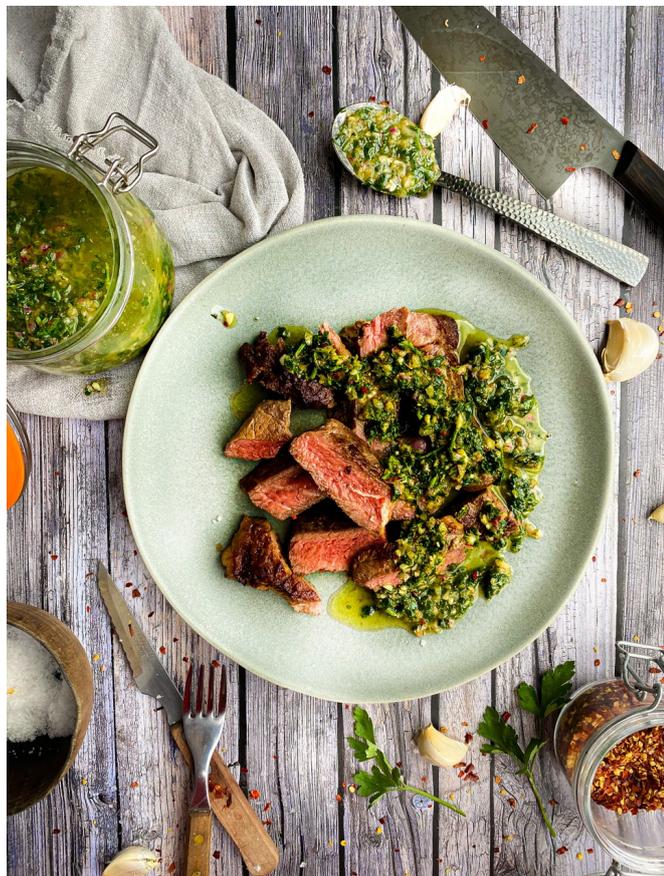


Chimichurri Sauce

This is the only sauce/salsa you will ever need to go with grilled chicken, lamb and especially steak. In fact, although I've never tried it I bet it would be mega mixed through spaghetti, (note to self by spaghetti).

It's tangy, it's fresh, it's a little spicy and it's amazing. If you've never tried it, I urge you to give this recipe a go.



Serves: 4

Prep Time: 5 minutes

Rest/Marinate Time: 0

Cooking Time: 5 minutes

Ingredients

- 2 garlic cloves, cut into 4s.
- 1 medium red onion, cut into 4s.
- 1 handful of fresh parsley.
- 1 handful of fresh coriander.
- 1 pinch of chilli flakes.
- 1 tsp of cumin.
- 1 tsp of dried oregano.
- 10 tbsps of red wine vinegar.
- 15 tbsps of extra-virgin olive oil.



Find this recipe on page 150 of [my book](#).

Method

- Pop all the ingredients into a food blender apart from the oil and vinegar. Give it a good whiz to break everything down. It's up to you how long you whiz it for. I like mine quite chunky so I only give it about 30 seconds but if you want it more smooth do it for longer.
- Now tip out into a bowl, add the oil and vinegar, a pinch of salt and pepper, give it a good mix and check for seasoning. Place into a jug and store in the fridge.
- I like chimichurri on the tangy side, vinegar heavy. So just taste and alter to you, if you want it less tangy add less vinegar, you want it more spicy add more chilli etc etc. Once you've made this a couple of times, you will find what works best for you.