

citrus chimichurri



chimichurri is a green herb sauce traditionally from Argentina. Packed with flavor, this versatile sauce pairs great with grilled meats, roasted potatoes, eggs, and rice dishes.

Ingredients:

2 shallots minced

1 clove garlic, minced

½ cup fresh flat leaf parsley, finely chopped

¼ cup fresh cilantro leaves, finely chopped

2-3 oranges, segmented and juiced

1 lemon, segmented and juiced

¾ cup extra-virgin olive oil

Kosher salt

Procedure:

1. Toss the shallots, garlic, parsley and cilantro together in a bowl until evenly mixed.
2. Stir in the citrus juices and segments.
3. Add the olive oil and salt to taste. Whisk everything together until combined.

Notes:

For an extra smooth sauce, combine ingredients in a food processor and blend until desired consistency is reached.