



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Chimichurri Sauce

1 large bunch parsley
1 large bunch cilantro
1-2 jalapeno peppers, seeded and roughly chopped
4 cloves garlic
1 T. white wine vinegar
1-2 T. lime juice
¼ c. (approx.) Olive oil – or more if needed
Salt, TT
Pepper, TT

Remove large, tough stems from herbs. Place leaves and tender stems in a food processor. Rough chop the jalapeno and garlic, and add to processor. Add liquids (vinegar, lime juice, some olive oil) and puree until mixture forms a consistency like pesto. Adjust flavor with additional vinegar, lime juice and olive oil. Season with salt and pepper.

Serve with grilled steak, chicken, fish, eggs, roasted potatoes, on sandwiches, tacos, etc.

Makes about 1 ½ cups.