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chimichurri

from Elle A Cooking @ Home

prep time: 15 min
cook time: --
ready in: 15 min

servings: about 1 cup

ingredients:

- 1 bunch Italian flat-leaf parsley
- 3 garlic cloves
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon Maldon sea salt, to taste
- 3/4 cup extra-virgin olive oil
- juice of 1 small lemon

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chimichurri

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directions:

Thoroughly wash and dry the parsley. Chop finely and place in a mixing bowl.

Finely chop the garlic cloves and add to the bowl of parsley.

Add the red chili flakes, salt, olive oil, and lemon juice. Mix and serve alongside slices of French bread for dipping and enjoy!

notes:

You can also serve the chimichurri as a side condiment for your meat dishes or even use it as a marinade. It adds great flavor to grilled skirt steak, chicken, and seafood!

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