

Chimichurri

8 Servings • 1 Serving = 2 Tablespoons



INGREDIENTS

- 1 bulb of garlic
- ¼ cup shallot, finely chopped
- ¼ cup spring onion, finely chopped
- 2 cups oregano, chopped
- 2 Tablespoons extra virgin olive oil
- ½ cup red wine vinegar
- 2 teaspoons kosher salt

DIRECTIONS

1. Add garlic, shallot, onion, and oregano to a blender or food processor. Pulse until finely chopped.
2. Transfer to a bowl and stir in oil, vinegar, and salt.

Nutrition Facts

8 servings per container

Serving size 2 Tablespoons

Amount per serving
Calories 60

% Daily Value*

Total Fat 4g 8%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 580mg 25%

Total Carbohydrate 4g 1%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 82mg 6%

Iron 0mg 0%

Potassium 116mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Recipe developed by the Culinary Institute of America

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