

Chimichurri Sauce

Makes about 1 ½ cups

1 cup (packed) Italian parsley
½ cup (packed) cilantro
2 cloves garlic, peeled
½ cup extra virgin olive oil
1/3 cup red wine vinegar
½ teaspoon ground cumin
½ teaspoon kosher salt
½ teaspoon red pepper flakes (or to taste)

Add all ingredients to a large measuring cup or beaker and blend with an immersion blender. You could also use a food processor or blender, but the sauce will be more finely pureed. Or – you could chop the herbs finely and mix by hand for a chunkier sauce.

Store covered in the refrigerator for up to a week. Best if brought to room temperature before serving with hot items.

© Subee's Kitchen 2015