

Chimichurri Sauce, Red

September 28th, 2018

This recipe serves: 1

Prep Time: 00:30

Cook Time: 00:00

Chimichurri is the quintessential Argentine Flavor. Chimichurri can be used to flavor roasts and steaks before cooking or it can be used as a sauce for meats at the dining table. Red Chimichurri adds roasted pimento for a fuller, smokey flavor.

Ingredients:

1/4 cup Hot Water

1 Red Bell Pepper, oven roasted

1 pinch of Salt

2 Teaspoons Dried Oregano

2 Ounces (1 Cup) fresh Parsley Leaves or 2 Tablespoons dried Parsley

1 Ounce (1/2 Cup) fresh Cilantro Leaves or 1 Tablespoon dried Cilantro

1 Teaspoon Red Pepper Flakes

3 Garlic Cloves, minced or 1/2 Tablespoons Garlic Powder

1/4 Cup Red Wine Vinegar

1/2 Cup Olive Oil

Directions:

Combine Hot Water, Dried Herbs, and Salt in small bowl; let stand for 5 minutes to soften the Herbs.

Pulse the roasted Red Bell Pepper, Parsley, Cilantro, Garlic, and Pepper Flakes in food processor until coarsely chopped, about 10 pulses.

Add water mixture and Vinegar and pulse a few more times to combine.

Transfer mixture to medium bowl and slowly whisk in Oil until incorporated and mixture is emulsified.

Note: Using a food processor or blender to mix in Olive Oil can break down the Olive Oil and cause a bitter flavor. For best results, pulse the food processor or whisk in the Olive Oil by hand.

Cover with plastic wrap or a clean towel and let stand at room temperature for at least 1 hour.

Red Chimichurri Sauce can be refrigerated for up to 2 weeks; bring to room temperature and re-whisk before serving.