

# CHIMICHURRI SAUCE – CENTRAL AMERICA

*Chefsville  
Kids*

## COOKEE'S TOOL KIT

Measuring spoons  
Measuring cups  
Cutting board  
Chef's knife or paring knife  
Food processor  
Spatula  
Small serving bowl  
Adult Supervision



## Ingredients:

1 bunch flat leaf parsley  
4 cloves garlic, minced  
3/4 cups extra virgin olive oil  
1/4 cups red wine vinegar  
1/2 teaspoon salt

1 lemon wedge (juice of)  
1 tablespoon red onion, diced  
1 teaspoon dried oregano (optional) or basil  
1 teaspoon black pepper, ground

## Directions:

1. Pulse parsley in processor to chop.
2. Add remaining ingredients and blend.
3. Separate sauce into equal parts.  
(Use half for basting or marinade, and half for table)
4. Serve it with grilled skewers of sweet potato pieces.



For Red Chimichurri add roasted red peppers & 2 tablespoons lime juice.  
This goes great on any grilled or broiled seafood.

Serves: 10-16

Time: 5 minutes