CHIMICHURRI SAUCE – CENTRAL AMERICA





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

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the blade in

processor. It

can leave a

the food

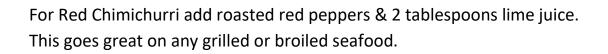
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Directions:

- 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.



Serves: 10-16

Time: 5 minutes

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