

## GUASTELLO'S VILLAGE MARKET

# Chimichurri

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Serves 8

### Ingredients

½ cup chopped parsley - flat-leaf parsley  
4 cloves garlic - chopped  
1 shallot - chopped  
1 teaspoon dried oregano  
1 small red chili - seeded and diced (or 2 tsp red pepper flakes)  
3 tablespoon red wine vinegar  
1 teaspoon salt  
½ teaspoon fresh ground black pepper  
⅔ cup good-quality extra-virgin olive oil

### Instructions:

Add the chopped parsley, garlic, shallot, oregano, red chili (or crushed red pepper), red wine vinegar, salt, and pepper to the bowl of a food processor. Process until finely minced (take care not to turn it into a thick paste from over-processing).

Transfer the mixture to a small bowl and pour the extra-virgin olive oil over the mixture. Gently mix to combine. Allow the Chimichurri to stand for 15 minutes, time permitting.

### Cook's Notes:

If you don't own a food processor, you can absolutely make this recipe without the help of any electronics. Simply chop everything into super small bits and mix with the olive oil.

Try removing as much of the stems from your parsley as possible (so you're using the leaves only). I do not recommend substituting garlic powder in place of fresh garlic.

The shallot is not an authentic chimichurri ingredient. Feel free to add it in or leave it out.

From what I've learned, dried oregano is the more popular/authentic choice. However, you may also use fresh oregano leaves in place of dried. For every 1 teaspoon of dried oregano, substitute with 1 tablespoon of fresh.

Chimichurri is delicious served with your favorite bbq or grilled meats like chicken, flank steak, or skirt steak. Mix it with rice or serve it on your favorite tacos.

***Credit: [theforkedspoon.com](http://theforkedspoon.com)***