

Ferraro's Cucina

Chimichurri!



Ingredients

- 3-4 garlic cloves,
thinly sliced or finely chopped
- ½ cup red wine vinegar
- 1 tsp. kosher salt, plus more
- ½ cup finely chopped cilantro
- ¼ cup finely chopped flat-leaf parsley
- 2 Tbsp. finely chopped oregano
- 1 Tbsp Chili flakes
- ¾ cup extra-virgin olive oil

Prep Time: 15 Minutes

Preparation

- Using your magic bullet / food processor or blender, add garlic + salt, parsley, cilantro and red wine vinegar
- Add olive oil, oregano, chili flakes
- Pulse until blended

To make this sauce go further add arugula and water



This goes with EVERYTHING!
Eggs, Meats, Vegetables...

