

Perfect Chimichurri Sauce

A refreshing, non-garlic chimichurri, with a kick!

October 2015 – Serves 4-6

INGREDIENTS:

2 C Italian Parsley Leaves
1 Cup Fresh Cilantro
¼ inch slice white onion
3 heaping t capers, drained
½ t cumin
½ to 1 t chili flakes
Salt and pepper to your taste
2-3 T mild olive oil (as needed)
1 t fresh lemon juice

DIRECTIONS:

Combine all ingredients, except oil, into a food processor. Pulse and blend until chopped into small pieces but not pureed. You may need to stop and scrape edges into mixture with a small spatula. Then, add the oil a bit at a time and blend well. Pulse again until pureed, so all ingredients are well incorporated.

Serve on steaks, over pasta, over chicken or on a sandwich! Can keep covered in fridge for about 4 days.

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