

Preserve lemon and oregano Chimichurri |

Recipe for 4 servings | 12 tapas

Description

A fresh chimichurri sauce.

Note

You can change the herbs in this recipe to suit your preferences.

Ingredients

Chimichurri

- 4 Sprig(s) Fresh cilantro
- 2 Sprig(s) Fresh oregano
- 10 Sprig(s) Flat parsley
- 2 Clove(s) Garlic
- 50 Gr Red onion
- 15 Ml Red wine vinegar
- 75 Ml Olive oil
- 1 Pinch(es) Chili flakes
- 15 Gr Preserve lemon

Preparation

- Preparation time **45 mins**
- Preheat your **BBQ** at **500 F°**

Preparation

Peel and chop the red onions.

Equalize the herbs, and crush the garlic clove

Chimichuri sauce

Combine all of the ingredients in you food processor or blender and turn until almost smooth, you want to keep a small amount of texture present. Season with salt and pepper to taste. Set aside.

Bon appétit!