

Chimichurri Sauce

courtesy of Kristin McDonnell

An Argentinian sauce that is great for marinading meats or for spooning over grilled veggies or tempeh.

Ingredients

2/3 cup olive oil

3 tablespoons fresh lemon juice

1/3 cup fresh parsley

1/3 cup cilantro

1 clove garlic

2 minced shallots

1 teaspoon minced basil, thyme, oregano, arugula, or anything else that inspires you

Salt and pepper to taste

Directions

Either mince all ingredients and stir together (for pesto-like texture) or throw them all in a blender and puree to make a smooth sauce. Best to use the same day for fresh bright beautiful green sauce.