

Naphtali Healthy Recipes



Chimichurri Sauce

Chimichurri can be used on and is delicious on sandwiches, meat, fish, etc.

1 cup packed herbs, coarsely chopped, including any mixture of: parsley, thyme, rosemary, oregano, basil, or cilantro leaves

2 large shallots or 1 small onion, chopped

1 large clove garlic, grated or finely chopped

Salt and freshly ground black pepper

3 tablespoons red wine vinegar

About 1/4 to 1/3 cup extra-virgin olive oil

**Crusty warm bread, for serving

Directions:

Put the herbs, shallots, garlic, salt, and pepper, to taste, vinegar and oil in food processor bowl.

Pulse-process until finely chopped but still a loose sauce. Sauce can be made fresh or refrigerated for a few days in airtight container.

Ready to Serve - You can also top with finely chopped seeded tomatoes, if desired.