

Chimichurri

by Françoise La Prune

serves	level	prep time	resting time	category
4	easy	5 min	+ 4 hours / overnight	weekday weekend impress

Chimichurri is one of those versatile sauces that can easily become a cornerstone of your repertoire. It tastes fabulous, is full of healthy ingredients, goes with almost anything and keeps for a week.



Ingredients

1 big bunch (+/-100g) **coriander** - leaves & stalks
1 small bunch (+/-25g) **flat leaf parsley** - leaves & stalks
3 **anchovy fillets**
2 **garlic gloves**
1 **red chilli** - deseeded
1dl **olive oil**
2 tsp **red wine vinegar**
1 tsp **lemon juice**
salt & pepper - season to taste

Instructions

1. Put all the ingredients into the blender and blend until you have a smooth paste. Don't blend too much, it's nice to see some bits and pieces.
2. Rest in the fridge to let the flavours infuse - for at least 4 hours! *Do not skip this step as it makes a huge difference to the taste!*
3. Enjoy!

Serving suggestions:

Add Chimichurri to whatever your heart desires:

- any meat, any fish or tofu
- on top of vegetable purées such as potato, parsnip, sweet potato or cauliflower
- a dip for your fries: potato, parsnip, sweet potato...
- roasted mushrooms
- grilled halloumi
- quesadillas or wraps

Tips / Variations:

- When stored in an airtight jar in the fridge, this sauce will last for a week.
- Marinade your meat, fish or vegetables in the Chimichurri.
- Experiment: add more garlic, oregano or even chopped tomatoes to suit your taste.
- Don't like coriander? Swap it for parsley and add some spring onions.
- Want a more rustic Chimichurri? Chop the herbs, anchovies, garlic and red chilli and combine with the rest of the ingredients.

