Sauces / Argentina

Chimichurri



A sauce of parsley, oregano, garlic and vinegar. A knife rather than a blender: texture matters more than smoothness.

Time 15 min **Servings** 8

What you'll need.

- ☐ 60 g Flat-leaf parsley — finely chopped
- ☐ 6 clove Garlic
- ☐ 60 ml Red wine vinegar
- ☐ 60 ml Warm water
- ☐ 2 tbsp Dried oregano
- ☐ 1 tsp Chilli flakes
- ☐ 180 ml Olive oil
- ☐ 1 tsp Coarse salt

Let's make it.

01 Dissolve the salt in the warm water: that spreads it evenly instead of leaving it on the bottom of the jar.

02 Rub the dried oregano between your palms and steep it in the vinegar for five minutes: it softens and releases its scent.

03 Chop the parsley and garlic fine with a knife. The garlic is chopped rather than crushed: crushed it gives a sharpness that never leaves.

04 Mix everything together, pour in the oil and stir. Let it stand two hours at room temperature.

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