

Chimichurri Sauce

Makes 4 servings



- | | |
|----------------------------------------|----------------------------------|
| 1/2 cup packed fresh flat leaf parsley | 1/2 tsp dried crushed red pepper |
| 1/2 cup packed fresh cilantro | 1/2 tsp ground cumin |
| 1/2 cup olive oil | 1/2 tsp Kosher salt |
| 1/3 cup red wine vinegar | 1/2 tsp black pepper |
| 3 garlic cloves | |

1. Add all ingredients into a food processor, except olive oil.
2. Turn on, and drizzle oil as the other ingredients are processing.
3. Taste, and adjust seasonings as needed. Reserve for later use.

Chimichurri is a green sauce typically served with grilled red meat, but can also be served on poultry, fish, eggs, potatoes or pasta.

Recipe provided by Michigan State University Chef Kurt Kwiatkowski



Chimichurri Sauce

Makes 4 servings

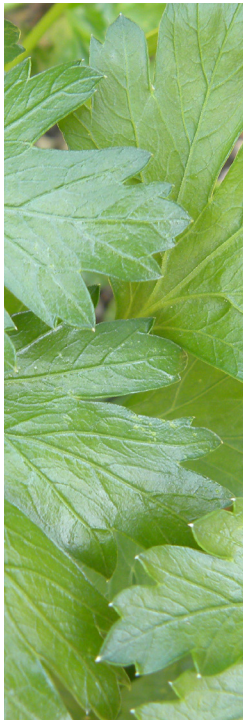


- | | |
|----------------------------------------|----------------------------------|
| 1/2 cup packed fresh flat leaf parsley | 1/2 tsp dried crushed red pepper |
| 1/2 cup packed fresh cilantro | 1/2 tsp ground cumin |
| 1/2 cup olive oil | 1/2 tsp Kosher salt |
| 1/3 cup red wine vinegar | 1/2 tsp black pepper |
| 3 garlic cloves | |

1. Add all ingredients into a food processor, except olive oil.
2. Turn on, and drizzle oil as the other ingredients are processing.
3. Taste, and adjust seasonings as needed. Reserve for later use.

Chimichurri is a green sauce typically served with grilled red meat, but can also be served on poultry, fish, eggs, potatoes or pasta.

Recipe provided by Michigan State University Chef Kurt Kwiatkowski



Chimichurri Sauce

Makes 4 servings

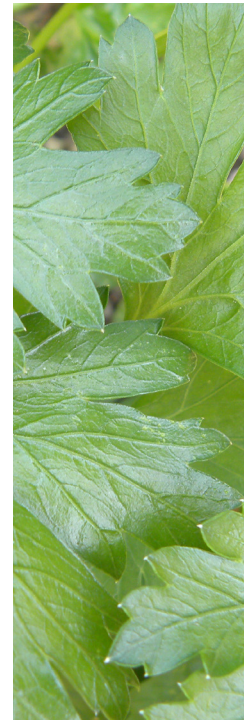


- | | |
|----------------------------------------|----------------------------------|
| 1/2 cup packed fresh flat leaf parsley | 1/2 tsp dried crushed red pepper |
| 1/2 cup packed fresh cilantro | 1/2 tsp ground cumin |
| 1/2 cup olive oil | 1/2 tsp Kosher salt |
| 1/3 cup red wine vinegar | 1/2 tsp black pepper |
| 3 garlic cloves | |

1. Add all ingredients into a food processor, except olive oil.
2. Turn on, and drizzle oil as the other ingredients are processing.
3. Taste, and adjust seasonings as needed. Reserve for later use.

Chimichurri is a green sauce typically served with grilled red meat, but can also be served on poultry, fish, eggs, potatoes or pasta.

Recipe provided by Michigan State University Chef Kurt Kwiatkowski



Chimichurri Sauce

Makes 4 servings



- | | |
|----------------------------------------|----------------------------------|
| 1/2 cup packed fresh flat leaf parsley | 1/2 tsp dried crushed red pepper |
| 1/2 cup packed fresh cilantro | 1/2 tsp ground cumin |
| 1/2 cup olive oil | 1/2 tsp Kosher salt |
| 1/3 cup red wine vinegar | 1/2 tsp black pepper |
| 3 garlic cloves | |

1. Add all ingredients into a food processor, except olive oil.
2. Turn on, and drizzle oil as the other ingredients are processing.
3. Taste, and adjust seasonings as needed. Reserve for later use.

Chimichurri is a green sauce typically served with grilled red meat, but can also be served on poultry, fish, eggs, potatoes or pasta.

Recipe provided by Michigan State University Chef Kurt Kwiatkowski



Farmers Market Food Safety Tips

- Wash hands with soap and water before and after handling fresh produce.
- Wash herbs thoroughly before use by running under cool water to remove any soil.
- Use a separate cutting board for vegetables and meat, poultry or seafood to prevent cross-contamination.
- Sauce will keep in an airtight retainer in the refrigerator for 3-4 days.

Recipe development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development.

Farmers Market Food Safety Tips

- Wash hands with soap and water before and after handling fresh produce.
- Wash herbs thoroughly before use by running under cool water to remove any soil.
- Use a separate cutting board for vegetables and meat, poultry or seafood to prevent cross-contamination.
- Sauce will keep in an airtight retainer in the refrigerator for 3-4 days.

Recipe development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development.

Farmers Market Food Safety Tips

- Wash hands with soap and water before and after handling fresh produce.
- Wash herbs thoroughly before use by running under cool water to remove any soil.
- Use a separate cutting board for vegetables and meat, poultry or seafood to prevent cross-contamination.
- Sauce will keep in an airtight retainer in the refrigerator for 3-4 days.

Recipe development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development.

Farmers Market Food Safety Tips

- Wash hands with soap and water before and after handling fresh produce.
- Wash herbs thoroughly before use by running under cool water to remove any soil.
- Use a separate cutting board for vegetables and meat, poultry or seafood to prevent cross-contamination.
- Sauce will keep in an airtight retainer in the refrigerator for 3-4 days.

Recipe development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development.