

Chimichurri Sauce

Makes 4 servings



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|--|----------------------------------|
| 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



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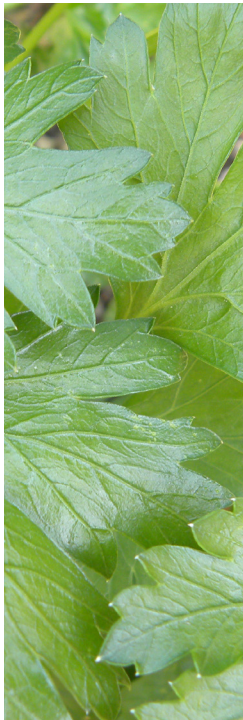


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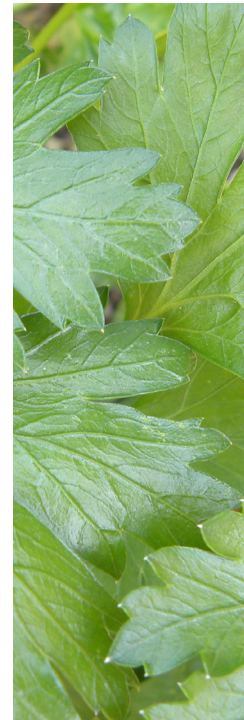


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Farmers Market Food Safety Tips

- 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.

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