Chimichurri Sauce
Makes 4 servings

Recipe provided by Michigan State University Chef Kurt Kwiatkowski

1/2 cup packed fresh flat leaf parsley
1/2 cup packed fresh cilantro
1/2 cup olive oil
1/3 cup red wine vinegar
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.
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.

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