

CORIANDER CHIMICHURRI

Of Argentinian origin, chimichurri is a spicy sauce or marinade traditionally used on grilled meat.

1 cup coriander

1 garlic clove, crushed

1 pinch chilli flakes

juice of ½ lime

1-2 tablespoons jalapeño
(depending on how hot you like a sauce),
chopped

2 tablespoons rice vinegar

1/3 cup olive oil



Blend all ingredients except oil together, then drizzle in oil with the machine running. Season to taste with salt.

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