

CILANTRO

The Best Chimichurri

Recipe by
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Traditional Argentinian chimichurri doesn't call for cilantro, and you're free to leave it out, but we think that'd be a bad call. Here's our favorite chimi' recipe, cilantro and all.



1.5 cups

Serving Size



10 min

Cook Time

Ingredients & Equipment

Food processor

Bowl scraper (optional)

FROM YOUR FARM SHARE

1 bunch fresh cilantro
(an entire share's worth)

FROM YOUR PANTRY

5 gloves garlic, peeled
1 serrano pepper, seeded
1 cup fresh flat-leaf parsley
1/2 a ripe avocado
Juice of 1 lime
1 tbsp vegetable or olive oil
1 tbsp maple syrup
1/4 tsp kosher salt

Instructions

1. Combine all ingredients in a food processor and turn it on. Stop short of pureeing your mixture, the goal here is a somewhat chunky blend.
2. You may need to periodically scrape down the sides of your food processor. Do so with a bowl scraper, or simply use a spoon.
3. Check your chimichurri for flavor balance. As necessary, add more garlic or pepper for spice, maple syrup for sweetness, and avocado for fat. Check your salt level as well.
4. Use as a meat marinade or sauce, as a topping for tacos, or as a condiment. Refrigerate leftovers in an air-tight container for up to a week.