



Chimichurri

INGREDIENTS

- 50g pepitas
- 75ml red wine vinegar
- 70g coriander
- 40g parsley
- 7g garlic
- 4g cumin
- 18g coriander ground
- 300ml oil
- 2g pepper
- 4g salt



Serves: 5



Prep Time: 5 min



Cooking Time: 5 min

METHOD

1. Wash herbs and peel garlic.
2. Toast pepitas and allow to cool.
3. Place all ingredients into a blender with 40ml of the oil, and blend until a fine paste.
4. Add remaining oil, and blend until combined.

Tip: It's always worth it to make extra chimichurri and freeze the leftovers in serving size portions, and once frozen, put them in a plastic freezer bag or container. Defrost individually as needed.



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