

# CHIMICHURRI

Servings: 6-8

*Spring is the perfect time of year to make fresh and tangy chimichurri. Fresh parsley and oregano are key components to the brightness of this simple but flavorful accompaniment to a variety of dishes. Chimichurri is perfect to baste meat while grilling, then drizzle some on top after for serving.*

## PREPARATION:

Mix chopped parsley, oregano, red chili pepper, crushed red peppers (if using), and garlic together in a bowl. Stir red wine vinegar into the bowl, then add the olive oil, salt, and pepper to the herb mixture. Taste and adjust the seasoning and garlic level to your liking.

Allow the chimichurri to sit for at least 10-15 minutes to allow the flavors to incorporate before using. Ideally, let it sit for more than 2 hours.

Chimichurri can be prepared in advance, and refrigerated for 24 hours, if needed.

Serve drizzled on grilled flank/skirt steak, grilled chicken, lamb lollipops, roasted potatoes, or as a salad dressing. Pinot Noir or Charbono would be wonderfully paired with steak or lamb, and Chardonnay would be perfect with grilled chicken or salad.

*Pair with Tondré Grapefield Chardonnay, Tondré Grapefield Pinot Noir, or Estate Charbono (depending on the protein).*

*Suggested Wine Pairing:  
Sarah's Vineyard Estate Charbono*



## INGREDIENTS:

- 1 ½ cup fresh parsley, finely chopped
- 2-4 cloves garlic, finely chopped (to your taste)
- 1 small red chili pepper, deseeded and finely chopped
- Dash of crushed red pepper flakes (optional to add more heat and smokiness)
- ¼ cup fresh oregano leaves (or 2 teaspoons dried oregano)
- ½ cup extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon sea salt
- Black pepper to taste



FROM THE KITCHEN OF:

