**Chimichurri Sauce**

Chef Kathryn and the South Huntington Library

Makes 1 1/3 cups, serves 8

**Ingredients:**

¼ coarsely chopped shallot

2 Tablespoons sherry vinegar, more as needed

1 teaspoon Dijon dressing

½ teaspoon Kosher salt

1 cup packed fresh flat-leaf parsley

1 cup packed fresh cilantro (use some stems)

1/2 cup packed basil

1 teaspoon fresh oregano

2 small garlic cloves, lightly crushed

1 teaspoon freshly ground black peppercorns

½ cup olive oil

Optional: pinch of red chili flakes

**Procedure:**

1. Put the shallot, vinegar, and ½ teaspoon salt in a small bowl and let sit for thirty minutes
2. Transfer above to a food processor, add the parsley, basil, oregano, garlic and peppercorns and pulse a few times into a coarse puree. While pulsing, add the oil through the feed tube and pulse until combined. Season to taste with salt, freshly ground pepper or vinegar

**Chef’s Notes:**

This is a cold sauce and will freeze for a short time

Recipe adapted by Chef Kathryn-Bari Petritis, 2021, Kathryn@thehealthchef.com

Visit her at: [www.thehealthchef.com](http://www.thehealthchef.com), Author of: Health Transforming Foods, Their Stories and Recipes, Sold on Amazon.

See enlighting tips and ideas at: Instagram: KathrynP51