

# Chimichurri

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Chimichurri is a traditional Argentinian salsa [sauce] used to accompany barbecued or grilled meat. It is quite like a spicy version of my favourite, Salsa Verde, which also accompanies steak very well.

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## Planning

serves:	?
prep time:	15 mins
cooking time:	n/a

## Ingredients

3 garlic clove, crushed  
2 salad onions, finely sliced  
1 tbs chilli flakes  
1 jalapeno chilli, finely chopped  
3 tbs white wine vinegar  
25g flat leafed parsley, finely chopped  
10g coriander, finely chopped  
3 sprigs oregano (stalks included), finely chopped  
~5 tbs olive oil

## Method

Mix all the ingredients together and chill for at least an hour, or preferably overnight.

Serve with barbecued/grilled steak/côte de boeuf/prime rib.