

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



BRAZILIAN CHIMICHURRI

Annie Novak

Yield: Approximately 1 ½ cups (15 servings)

Ingredients

- 1 cup finely chopped parsley
- 3–4 garlic cloves
- ⅛ cup finely chopped red bell pepper
- Pinch of oregano*, to taste
- ¼ cup white wine vinegar
- ¼ cup extra virgin olive oil*
- Sea salt fine crystals*, to taste

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions

Remove larger, tougher stems from parsley and finely chop the rest, then measure 1 cup amount. Using a spice grinder, food processor or sharp knife, finely mince the garlic. Mince the bell pepper. In a bowl, combine garlic, parsley, bell pepper, vinegar, and olive oil, adding salt to taste. Serve with steak, chicken, on roasted potatoes, in a quinoa salad, or however you'd like!

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