

Chimichurri

Authentic Argentine chimichurri sauce recipe with fresh herbs, garlic, and red wine vinegar. Perfect for grilled meats, vegetables, and more!

10 min

PREP

10 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup parsley
- 1 cup cilantro (coriander)
- 1 cup fresh oregano
- 1 shallot
- 1 tbsp red wine vinegar
- 1 tbsp fresh lemon juice
- 1 cup basil
- 1 cup olive oil
- 1 tsp cumin
- 1 tsp rock salt

Instructions

1 Prepare the herbs

Wash 1 cup fresh parsley and 1 cup fresh cilantro under cold water, then pat completely dry with paper towels. Remove any thick stems and finely chop the herbs with a sharp knife until pieces are about 1/8-inch in size.

- ### 2
- Peel and finely mince 1 garlic clove until it forms a paste-like consistency. Finely chop 1 tablespoon fresh oregano leaves.

3 Combine the chimichurri

Transfer the chopped parsley, cilantro, minced garlic, and oregano to a medium mixing bowl.

- ### 4
- Add 1 tablespoon red wine vinegar, 1 cup olive oil, 1 teaspoon salt, and 1 teaspoon black pepper to the herbs.

- 5 Stir all ingredients together with a wooden spoon until well combined and the oil evenly coats all the herbs.
- 6 Taste and adjust seasoning by adding more salt, pepper, or vinegar as needed to balance the flavors.
- 7 Let the chimichurri rest at room temperature for 30 minutes before serving to allow the flavors to meld together.

Tips

Use the freshest herbs possible for the best flavor - wilted or yellowing herbs will make your chimichurri taste dull and lifeless.

Let your chimichurri rest for at least 30 minutes before serving to allow the flavors to meld and develop complexity.

If your chimichurri tastes too acidic, balance it with a drizzle of honey or a pinch of sugar rather than adding more oil.

For a smoother consistency, finely mince the garlic with salt using the flat side of your knife to create a paste before mixing.

Always taste and adjust seasoning before serving - chimichurri should have a bright, balanced flavor with no single ingredient overpowering the others.

Use a sharp knife for chopping herbs to avoid bruising them, which can make the sauce turn dark and bitter.

Store chimichurri with plastic wrap pressed directly onto the surface to prevent oxidation and maintain the bright green color.