

Chimichurri Sauce

Ingredients

- 5 garlic cloves, peeled and crushed
- 1 medium jalapeño pepper
- 1 cup cilantro leaves and thin stems, packed
- 1 cup flat-leaf (Italian) parsley, packed
- 3 Tablespoons ripe avocado
- ¼ teaspoon salt, plus more to taste
- 3 Tablespoons lime juice
- 1 Tablespoon maple syrup (optional)
- 3-4 Tablespoon water, as needed to thin

Method

1. Place garlic and pepper in a food processor with cilantro, parsley, avocado, salt, lime juice, maple syrup (optional) and 3 Tablespoon water.
 2. Process until smooth, scraping down sides as needed. Thin with about 1 Tablespoon water until a semi-thick but pourable sauce is formed.
 3. Taste and adjust flavor as needed, adding more jalapeño pepper for heat, garlic for spice/zing, avocado for creaminess, salt for saltiness, lime for acidity or maple syrup for sweetness.
 4. Transfer to a serving container and enjoy immediately or cover and refrigerate up to 4-5 days. Be sure to seal tightly or sauce will lose its vibrant green color.
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Notes



Chimichurri is an Argentinian sauce in either red or green varieties, used mainly to flavor grilled meat. In that setting it often contains oil to bring it all together and vinegar to cleanse the palate and awaken the taste buds. This version pairs well with the fairly rich Whole Roasted Cauliflower with its spicy rub. I think you will find it not too hot, just well-rounded and warm.

Source: <https://minimalistbaker.com/easy-chimichurri-sauce-10-minutes/> (Yield: 2 cups)