



Chimichurri is a garlicky herb sauce that is an essential part to Argentinean cuisine. This savory goodness combines different herbs to provide a rich, savory flavor to enhance a dish. The sauce may be brushed, basted, or spooned onto meat as it cooks or served on the side as a condiment. It works great as a marinade for grilled meat like chicken or drizzled onto a dish as it rests. Typically chimichurri is served with steak but it also works great with smoky grilled fish or other barbeque meats and vegetables.



SNI Organic Parsley

Organic Chimichurri Sauce

Ingredients as Prepared	Grams
Extra Virgin Olive Oil	45
Sea Salt	16
SNI Organic Granulated Garlic	7.14
SNI Organic Parsley Flakes	6.5
SNI Organic Ancho Chili Powder	2.3
Oregano	2
Canola Oil	0.34

Instructions:

1. In a bowl, mix all ingredients together.
2. For our recipe, we have drizzled our Organic Chimichurri sauce over steak, but feel free to pair it with another protein of your choice!