

Cilantro Chimichurri



Ingredients

- 1 large garlic clove
- 1 cup chopped fresh cilantro
- 1 cup chopped fresh flat leaf parsley
- 1/4c white or red wine vinegar
- 1/3c olive oil
- 1/2 tsp salt

Info

- **Prep:** 5
- **Cook:** 0
- **Serves:** 3 cups
- [Source](#)



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Directions

1. Place garlic in food processor and mince. Add everything else and pulse into a fine paste, scraping sides as needed.

[cilantro](#), [garlic](#), [parsley](#), [sauce](#), [grilling](#), [red wine vinegar](#), [white wine vinegar](#)

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