

# Chimichurri Sauce

Sauces are a great way to spice up the usual chicken or steak. If you are fan of garlic this sauce is for you. You can also add some crushed red pepper or jalapenos to the recipe to spice it up. Enjoy.

xoxo,  
Kristin

1) Combine the vinegar, lime juice, garlic and shallot in a food processor and mix on low speed. Drizzle in the olive oil while mixing, the dressing will begin to emulsify. Add the cilantro, parsley, salt and pepper and continue to mix on low until the dressing is uniform in texture and the herb pieces are chopped quite small.

2) Chimichurri will last 2 or 3 days in the refrigerator. If making ahead, bring it to room temperature before serving.

Recipe from Whole30 Book. Makes 2 1/2 cups