

Chimichurri Sos

Authentic Argentinian chimichurri sauce recipe with fresh herbs, garlic, and olive oil. Perfect for grilled meats, vegetables, and marinades.

10 min

HAZIRLIK

10 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Chimichurri Sos

Malzemeler

- 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

Yapılışı

- 1 Prepare the herbs**

Wash 1 cup fresh parsley and 1 cup fresh oregano leaves under cold running water. Pat completely dry with paper towels until no moisture remains, about 2-3 minutes of patting.
- 2** Remove thick stems from the dried herbs and roughly chop the leaves into ½-inch pieces. Peel 1 garlic clove and mince finely with a knife.
- 3 Make the chimichurri**

Combine the chopped parsley, oregano, and minced garlic in a medium mixing bowl. Add 1 cup olive oil and stir with a wooden spoon until well mixed.
- 4** Add 1 tablespoon red wine vinegar and 1 tablespoon fresh lemon juice to the herb mixture. Stir thoroughly until the liquid is evenly distributed throughout.
- 5** Season with 1 teaspoon salt and 1 teaspoon black pepper. Stir well to distribute the seasonings evenly through the sauce.
- 6** Taste and adjust seasoning by adding more salt, pepper, vinegar, or olive oil as needed. The sauce should be bright, herbaceous, and well-balanced.
- 7** Let the chimichurri stand at room temperature for 30 minutes before serving to allow the flavors to meld together.

?puçlar?

Use flat-leaf parsley instead of curly parsley for the best flavor and texture. The flat variety has a more robust, less bitter taste that's essential for authentic chimichurri.

Allow your finished chimichurri to rest for at least 30 minutes before serving to let the flavors meld together. The sauce actually improves after a few hours of resting.

When using a food processor, pulse in short bursts to avoid over-processing. You want a roughly chopped texture, not a smooth paste.

Adjust the acidity by starting with less vinegar and adding more to taste. Different brands vary in strength, and personal preference plays a big role in the final balance.

For the brightest color, add the garlic and red pepper flakes first to the food processor, then add herbs. This prevents the delicate greens from being over-chopped.

Make a double batch since chimichurri keeps well and is incredibly versatile. Use leftovers as a marinade, salad dressing, or sandwich spread throughout the week.

Room temperature ingredients blend more easily and create a better emulsion. Remove your olive oil and vinegar from cool storage 30 minutes before making the sauce.

Taste and adjust seasoning just before serving, as flavors develop and change over time. You may need to add more salt, acid, or oil to achieve the perfect balance.