

Chimichurri Marinade

Ingredients

30g flat leaf parsley
5 large cloves garlic
1 tsp dry oregano
150ml olive oil
1/2 tsp dry chili flakes
35ml red wine vinegar
1 tsp sea salt
1 tsp freshly ground black pepper

Directions

Step 1:

Bring a small pan of water to the boil and have an ice bath ready. Blanch the parsley for 1 minute, then drain immediately and plunge into icy water. Drain and pat dry

Step 2:

Place all the ingredients into a food processor and pulse. Serve immediately or refrigerate in a sealed container for 3-4 days

THE
COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

www.facebook.com/secretjozichef