

# Chimichurri Marinade

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## 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

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