



Cilantro Stem Chimchurri

By Refettorio Harlem's Culinary Manager Elizabeth

Yield: 2 cups

INGREDIENTS

- 5 cloves garlic, peeled
- 1/3 cup rough chopped onion, this is a great recipe to use up onion scraps
- 1/3 cup rough chopped parsley stems
- 2/3 cup rough chopped cilantro stems
- 1/3 cup red wine vinegar
- 1/4 cup fresh oregano or 2 tbsp dried oregano
- 1 jalapeno, rough chopped or 2 tsp red pepper flakes
- 2 tsp kosher salt
- 1/2 cup olive oil

METHOD

Blend the first 8 ingredients in a food processor until a paste forms. Transfer paste to a bowl. Slowly steam olive oil into the bowl while whisking to incorporate the olive oil and form and emulsion. Store in an airtight container. The chimichurri will keep in the fridge for 4 days or in the freezer for 2-3 months.

Portion: Serves 4