

Easy Red Chimichurri: Argentinian Flavor for Grilling & More

Amazing Red Chimichurri Sauce: Your New Secret Weapon for Flavor!



TIME
10 min

METHOD
Slow cooker

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INGREDIENTS

$\frac{1}{2}$ cup olive oil (extra virgin, good quality)

$\frac{1}{4}$ cup red wine vinegar

$\frac{1}{2}$ cup chopped fresh parsley (flat-leaf Italian parsley is best)

2 tablespoons chopped fresh oregano (or 1 tbsp dried oregano)

1 small red chili (such as a Fresno or Serrano, finely minced, seeds removed for less heat), or 1 tsp red pepper flakes (adjust to taste)

1 teaspoon smoked paprika

4 cloves garlic, minced

$\frac{1}{2}$ teaspoon ground cumin

$\frac{1}{2}$ teaspoon sea salt

$\frac{1}{4}$ teaspoon black pepper, freshly ground

Juice of $\frac{1}{2}$ lemon (optional, for extra brightness)

Swaps and Notes:

Olive Oil: A good quality extra virgin olive oil contributes significantly to the flavor.

Fresh Herbs: Fresh parsley and oregano are highly recommended for the best flavor. If using dried oregano, remember it's more concentrated, so use less.

Red Chili/Red Pepper Flakes: Adjust the quantity based on your preferred level of heat. For more heat, leave some seeds in the chili or add more flakes.

Smoked Paprika: Essential for that distinctive smoky flavor. Do not substitute with regular

paprika.

Garlic: Freshly minced garlic provides the best aromatic punch.

Sea Salt: Sea salt is preferred for its clean taste. Adjust to your personal preference.

Lemon Juice (Optional): Adds a bright, citrusy zing that can cut through richness, especially good if serving with fattier meats.

Directions:

Combine Liquids: In a medium bowl, combine the ½ cup olive oil and ... cup red wine vinegar.

Add Herbs & Spices: Stir in the chopped fresh parsley, chopped fresh oregano (or dried), minced red chili (or red pepper flakes), smoked paprika, minced garlic, ground cumin, sea salt, and black pepper.

Whisk Well: Whisk everything together thoroughly until all ingredients are well combined and the sauce is emulsified.

Adjust Seasoning: Taste the sauce and adjust seasoning as needed. You might want a little more salt, pepper, or even a touch more vinegar or chili, depending on your preference. Add the juice of ½ lemon if desired for an extra layer of brightness.

Let Flavors Meld: For the best flavor, let the sauce sit for at least 30 minutes at room temperature before serving. This allows all the flavors to meld and deepen.

Storage Tips:

Store in an airtight container in the fridge for up to 5 days.

Bring to room temperature before serving to ensure the olive oil is fluid and the flavors are most vibrant.

Tips for Success:

Fresh Ingredients: Use fresh parsley, oregano, garlic, and chili for the most vibrant flavor.

Mince Finely: Finely mincing the herbs, garlic, and chili ensures they blend well into the sauce and distribute flavor evenly.

Whisk Vigorously: Whisking helps to emulsify the oil and vinegar, creating a cohesive sauce.

Rest Time is Key: Don't skip the resting period. The flavors truly meld and deepen during this time.

Adjust to Taste: Chimichurri is highly customizable. Feel free to play with the ratios of herbs, garlic, and spice to find your perfect balance.

Serving Suggestions and Pairings:

DIRECTIONS

1. **Making :** Amazing Red Chimichurri Sauce is incredibly simple - just combine, whisk, and let the flavors meld!
2. **Combine : Liquids:** In a medium bowl, combine the ½ cup olive oil and ... cup red wine vinegar.
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13. Adjust to : Taste: Chimichurri is highly customizable. Feel free to play with the ratios of herbs, garlic, and spice to find your perfect balance.
14. Serving Suggestions and Pairings: This Amazing Red Chimichurri Sauce is incredibly versatile and can elevate a wide variety of dishes:
15. Grilled : Meats: A classic pairing for grilled steak (especially flank, skirt, or ribeye), chicken, pork, or lamb. It would be amazing with my Slow Cooker Beef Brisket with BBQ Sauce (as an alternative sauce!) or Crab Stuffed Beef Tenderloin.
16. Seafood: Drizzle over grilled fish or shrimp.
17. Roasted : Vegetables: Toss with roasted potatoes, carrots, or asparagus for a burst of flavor.
18. Eggs: Spoon over scrambled eggs or an omelet.
19. Sandwiches/: Wraps: Use as a vibrant spread for sandwiches or wraps.
20. Dipping : Sauce: Serve with crusty bread for dipping, or as a condiment for your Best Burger Seasoning burgers.
21. Pasta: Toss with plain pasta for a quick, flavorful side.
22. More Recipes You Will Love: If you loved the bold, savory flavors and ease of this chimichurri sauce, here are a few more fantastic savory recipes that I think you'll absolutely love:
23. For another quick and flavorful beef dish, try my Chinese Pepper Steak.
24. For a hearty skillet meal, my : This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor is a fantastic choice.
25. If you're into fun, customizable, and no-fuss meals, my This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd would benefit from this sauce as a topping!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-red-chimichurri-argentinian-flavor-for-grilling-more/>