

Easy Red Chimichurri Recipe: Perfect for Grilled Meats

This recipe for Red Chimichurri requires the following ingredients:



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10 min

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INGREDIENTS

- 1 cup fresh parsley leaves
- 1/2 cup fresh cilantro leaves
- 4 cloves of garlic
- 1/4 cup red wine vinegar
- 1/2 cup olive oil
- 1 teaspoon red pepper flakes
- Salt and pepper to taste

DIRECTIONS

1. Follow these simple steps to make your own delicious Red Chimichurri sauce:
2. In a food processor, combine the parsley, cilantro, and garlic cloves. Pulse until finely chopped.
3. Add in the red wine vinegar, olive oil, red pepper flakes, salt, and pepper. Blend until well combined and the sauce has a smooth consistency.
4. Taste and adjust seasoning as needed.
5. Transfer the sauce to a jar or container and store in the fridge until ready to use.
6. That's it! Your Red Chimichurri sauce is ready to be enjoyed.

TIPS FOR SUCCESS

Here are a few tips and variations to help you make the perfect Red Chimichurri sauce: For a spicier sauce, add more red pepper flakes or a fresh chili pepper.

If you prefer a smoother consistency, blend the sauce for a longer time.

For a more traditional Argentinian flavor, use oregano instead of cilantro.

This sauce can also be made with white wine vinegar or lemon juice instead of red wine vinegar.

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Original recipe: <https://chefmaniac.com/easy-red-chimichurri-recipe-perfect-for-grilled-meats/>