

## Chimichurri Sauce

**Prep time:** 5 minutes   **Cooking time:** N/A   **Servings:** 12

### Ingredients:

- 2 cup flat-leaf parsley
- ¼ cup fresh oregano
- 2 garlic cloves
- 2 Tbsp rice wine vinegar
- 2 Tbsp lime juice, fresh
- 1 cup olive oil
- 1/2 teaspoon red chili flakes (optional)
- ½ tsp salt

### Directions:

1. Finely chop parsley and oregano and place in large bowl.
2. Finely mince garlic and add to large bowl.
3. Wisk in vinegar, lime juice, olive oil chili flakes and salt.
4. Transfer sauce to a jar with tight-fitting lid and let the flavors marinade for at least 1 hour.
5. This sauce tastes great on everything! We recommend pairing it with roasted veggies or any grilled protein.
6. Use within 3 days if refrigerated or store in [ice cube trays](#) for up to 6 months.

### Nutrition Facts

Servings: 12

Amount per serving

**Calories** **172**

% Daily Value\*

**Total Fat** 18.9g **24%**

Saturated Fat 2.7g **14%**

**Cholesterol** 0mg **0%**

**Sodium** 104mg **5%**

**Total Carbohydrate** 2.1g **1%**

Dietary Fiber 1g **4%**

Total Sugars 0.2g

**Protein** 0.5g

Vitamin D 0mcg **0%**

Calcium 39mg **3%**

Iron 1mg **7%**

Potassium 89mg **2%**

\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.