

# Recipe for: GABRIEL'S CHIMICHURRI

*Serves 10-20 students a sample size portion*

## INGREDIENTS

- ½ cup parsley (preferably Italian), finely chopped
- 2 tablespoons fresh oregano, finely chopped or use 1 tablespoon dried oregano
- 1/3 to 1/2 of a medium onion, finely chopped
- 1 garlic clove, finely chopped (or more depending on how garlicky you like things!)
- ½ green or red pepper, finely chopped
- 1 tablespoon of lemon juice
- 2 tablespoons of vinegar (red wine vinegar recommended)
- 1 cup or more of olive oil (enough to submerge ingredients)
- Salt and pepper to taste
- Pinch of paprika

## DIRECTIONS

1. In a small to medium bowl, mix all ingredients together taking care to submerge completely in olive oil.

Note: Chimichurri will keep well in the fridge for a week or more, as long as all the ingredients stay submerged in its oil. In fact, it will taste better after a day in the fridge.



⇒ SCHOOLYARD GARDENS ⇒