

RED CHIMICHURRI

Chefsville Kids

COOKEE'S TOOL KIT

Measuring cups and spoons
Small pot
Cutting board
Chef's knife or paring knife
Wooden spoon or spatula
Immersion blender with tall cup
Adult Supervision



Picture Courtesy:
<https://themigonikitchen.com>

Ingredients

1 tomato, skinned, seeded and roasted
1/4 cup dried red chili flakes
3 cloves garlic
1/2 cup olive oil

1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 cup balsamic vinegar
1/2 bunch parsley leaves, chopped (2 tablespoons dried)

Optional: 1 tablespoon smoked paprika or smoked chili powder
Optional: 1/4 cup diced red, green or white onions

Directions

1. To a small pot on medium heat, add the tomato chopped, olive oil, garlic and red chili flakes. Stir. Allow to come up to a heat but not boiling for 3-5 minutes, then lower heat to medium-low.
2. After 10 minutes of cooking, turn off the heat and allow to cool for 30 minutes.
3. Add salt, pepper, parsley and balsamic vinegar. Bring to a low heat for 10 minutes.
4. Blitz with an immersion blender or regular blender. Taste for seasoning.
5. Serve at room temperature or store in plastic container in the refrigerator. Expect a bit of staining on the storage container.

Recipe Notes:

This chimichurri goes great on anything from grilled vegetables, beef, chicken, pork, fish and even eggs!

Serves: 8-10

Time: 25 minutes

