



COOKING FOR WELLNESS

CANCER SUPPORT
COMMUNITY
CENTRAL OHIO
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CILANTRO CHIMICHURRI

YIELD: 1 - 2 cups

INGREDIENTS

1 cup cilantro leaves
¼ cup parsley leaves
2 Tbsp fresh oregano leaves
2 garlic cloves
1 tsp kosher salt
¼ tsp freshly ground black pepper
¼ to ½ tsp red pepper flakes
½ cup extra virgin olive oil
2 Tbsp red wine vinegar

INSTRUCTIONS

1. Add cilantro, parsley, oregano, and garlic into food processor and pulse until coarsely chopped.
2. Then add sliced green onion and pulse until finely chopped.
3. Transfer mixture to a bowl, then add in the salt, pepper, red pepper flakes, olive oil and vinegar. Stir to combine.
4. Store in a covered container in the refrigerator until ready to use.