

## Weekly Action: Make Chimichurri!



3/4 cup olive oil  
3 tablespoons Sherry wine vinegar or red wine vinegar  
3 tablespoons fresh lemon juice  
3 garlic cloves, peeled  
2 medium shallots, peeled, quartered  
1 teaspoon fine sea salt  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon dried crushed red pepper  
3 cups (packed) stemmed fresh parsley  
2 cups (packed) stemmed fresh cilantro  
1 cup (packed) stemmed fresh mint  
Combine first 8 ingredients in blender; blend until almost smooth. Add 1/2 cup olive oil, 1/4 of cilantro, and 1/4 of mint; blend until incorporated. Add remaining ingredients in 3 more additions, pureeing until almost smooth after each addition.

**You have completed this weekly action, send photographic evidence to [eatlocalcaledon.org](mailto:eatlocalcaledon.org) to be entered into our weekly prize draw!**

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