



## Recipes

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### Chimichurri Oil

Serves 1

#### Ingredients:

3/4 cup Olive Oil  
1 Tbsp. + 1 1/2 tsp. Fresh Garlic , minced  
1/3 cup Yellow Onion , minced  
3 Tbsp. Fresh Parsley , minced  
3 Tbsp. Fresh Oregano , minced  
3 Tbsp. Fresh Cilantro , minced  
1 Tbsp. White Vinegar  
1 1/2 tsp. Kosher Salt  
1/4 tsp. Cayenne Pepper Sauce  
1/2 tsp. Black Pepper  
2 Tbsp. Red Bell Peppers , finely minced

#### Directions:

1. Heat olive oil in sauce pot over medium low heat.
2. Add onions and garlic and cook about 1-2 minutes.
3. Shut off heat and add in remaining ingredients.
4. Let herbs steep about 10 minutes and then pour into storage container or squeeze bottle.
5. Hold refrigerated until ready for use.