



Life-Changing Red Chimichurri

BY CHEF ADRIANA URBINA

SERVES 4
(YIELDS ~2 CUPS)

INGREDIENTS →

1 Life-Changing Red Chimichurri

Seasoning Card:

- 2 tsp (4 pods) Smoked Pimentón Paprika
- 1 tsp (2 pods) Ají Panca Chile Pepper
- 1 tsp (2 pods) Mexican Oregano

SERVE WITH →

- Shredded pork or chicken
- Roasted vegetables
- Tacos

FRESH

- ½ cup fresh cilantro, chopped
- ½ cup fresh mint, chopped
- ¼ cup fresh chives, chopped
- 1 large head of garlic, or about 12 large cloves, peeled and finely minced
- 5oz or 1 cup finely chopped yellow onion, usually 1 small onion will net the correct amount

PANTRY

- ½ cup red wine vinegar
- ½ cup extra virgin olive oil
- Salt and pepper to taste

INSTRUCTIONS

1. MIX: Mix all ingredients by hand in a small bowl, whisking to blend well, or mix in a food processor by pulsing until the ingredients are finely chopped and blended, but not pureed. It will keep in the refrigerator in a well-sealed glass container, for 2-3 weeks. Use as a marinade for pork or chicken, or a sauce for roasted vegetables, or a topping for tacos. Serve at room temperature and eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*