

Red Chimichurri Sauce

Prep: 5 minutes • Cook: 0 minutes

A vibrant Argentinian chimichurri rojo bursting with roasted red pepper, fresh herbs, and smoked paprika—zesty, smoky, and ready in 5 minutes.

Ingredients

- 1/2 cup roasted red pepper (from a jar, drained)
- 1/3 cup flat-leaf parsley (packed)
- 2 tablespoons cilantro (packed)
- 2 tablespoons red wine vinegar
- 2 cloves garlic
- 1 teaspoon smoked paprika
- 1/2 teaspoon cumin
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon red pepper flakes
- 1/4 cup extra-virgin olive oil

Instructions

1. Add roasted red pepper, parsley, cilantro, red wine vinegar, garlic, smoked paprika, cumin, salt, and red pepper flakes to a food processor; pulse until finely chopped but not pureed.
2. Transfer the mixture to a small bowl and stir in the olive oil.
3. Taste and adjust seasoning; serve immediately or refrigerate.

Tags: Argentinian, Sauce, Vegan, Gluten Free, Quick, Herby
