

# Chimichurri Sauce

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/DmtXsj4DwEo>

Makes 3/4 cup to 1 cup (180–240 ml)

This chimichurri sauce recipe is fresh, vibrant, and packed with bold flavor. Made with parsley, oregano, olive oil, red wine vinegar, lemon juice, garlic, and red pepper flakes, this classic Argentinian sauce is the perfect pairing for steak, chicken, grilled vegetables, and even tacos.

Chimichurri is known for its bright, herbaceous flavor and simple ingredients, making it one of the easiest and most flavorful sauces you can make at home. The combination of fresh herbs, garlic, olive oil, and acidity creates a bold sauce that cuts through rich meats and instantly upgrades grilled food.

Whether you're grilling outdoors or cooking indoors, this easy chimichurri sauce recipe comes together in minutes with no blender required. Traditional chimichurri is hand mixed, giving it a rustic texture and fresh homemade taste that works beautifully as a steak sauce, marinade, spooning sauce, or dipping sauce.

## Ingredients

1 cup fresh flat-leaf parsley (30 g), chopped

1 tbsp fresh oregano (3 g), chopped

5 garlic cloves (25 g), minced

1/2 tsp red pepper flakes (1 g)

2 tbsp (30 ml) red wine vinegar

1 tbsp (15 ml) freshly squeezed lemon juice

1/2 cup (125 ml) extra virgin olive oil

Dash of salt and freshly cracked black pepper

## **Prep Work**

Wash and thoroughly dry the flat-leaf parsley and oregano before chopping them. Removing excess moisture helps the chimichurri stay vibrant and prevents the sauce from becoming watery.

Finely chop the parsley and oregano by hand for a more traditional rustic texture. Chimichurri is not meant to be completely smooth like a blended sauce.

Peel and mince the garlic cloves as finely as possible. A garlic press can also be used if preferred.

Juice the lemon and measure out the red wine vinegar and olive oil before combining everything together.

## **To Make the Chimichurri Sauce**

Add the chopped parsley and oregano to a mixing bowl.

Stir in the minced garlic and red pepper flakes.

Pour in the red wine vinegar, freshly squeezed lemon juice, and olive oil.

Season with a pinch or two of salt and freshly cracked black pepper.

Use a spoon to mix everything together until well combined.

Let the chimichurri sauce rest for 15 to 30 minutes before serving so the flavors can fully develop and marry together.

Serve over steak, chicken, grilled vegetables, seafood, tacos, or roasted potatoes.

## **Tips & Substitutions**

Fresh herbs are essential for authentic chimichurri sauce. Dried parsley should not be substituted because it lacks the bright flavor and texture that make this sauce special.

If fresh oregano is unavailable, dried oregano can be used instead. Use about 1 teaspoon of dried oregano since dried herbs are more concentrated.

For a stronger garlic flavor, allow the chimichurri to sit for at least 30 minutes before serving. The garlic becomes more pronounced as the sauce rests.

Red wine vinegar provides the classic tangy flavor, but white wine vinegar or sherry vinegar can also work well if needed.

If you prefer a milder chimichurri sauce, reduce the red pepper flakes or leave them out entirely.

Extra virgin olive oil gives the sauce a rich, smooth flavor, but lighter olive oils can be used for a less intense taste.

Chimichurri sauce can be made ahead of time and stored in the refrigerator for up to roughly 3 days. Let it come to room temperature before serving for the best flavor.

This sauce works especially well with grilled steak because the acidity helps cut through the richness of the meat, making every bite taste lighter and more flavorful.