

Welcome
to our
kitchen



Avocado Chimichurri

Yield: 10 servings (2 oz. per serving)

INGREDIENTS

Flat Leaf or Italian Parsley	2 cups (2 oz.)
Garlic, fresh	4 cloves
Lime Juice	1/2 cup (4 fl. oz.)
Red Wine Vinegar	1/4 cup (2 fl. oz.)
Oregano, fresh	2 Tbsp.
Red Pepper Flakes	1/2 tsp.
Olive Oil	1 cup (8 fl. oz.)
Avocado, pulp	1-1/3 cups (10-3/4 oz.)
Salt and Pepper, to taste	

PREPARATION

Place parsley, garlic, lime juice, red wine vinegar, oregano and red pepper flakes in food processor bowl; pulse until coarsely chopped. Add olive oil and process until fully incorporated and smooth, scraping down the sides of the bowl as needed. Combine prepared chimichurri and avocado pulp and season with salt and pepper to taste. Refrigerate for 1 hour to allow flavors to develop.

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