

# Chimichurri

## Classroom-Friendly Recipe



Adapted from [Cafe Delites](#)

### Background

This Chimichurri recipe is authentic to Argentina and Uruguay. It is a great accompaniment to any barbecued or grilled meats, or it can be used as a salad dressing!

### Helpful Equipment

- Mixing bowl and spoon
- Measuring cups and utensils
- Chopping board and knife (for chopping the chili and garlic prior to activity)
- Serving dish and utensils
- Hand crank food processor (or kid-friendly knife and cutting mat)
- Gloves

### Ingredients

- 1/2 cup of olive oil
- 2 tablespoons red wine vinegar
- 1/2 cup finely chopped parsley
- 3-4 cloves of garlic, finely chopped or minced (pre-prepared)
- 1-2 small red chilis, deseeded and finely chopped (pre-prepared)
- 3/4 teaspoon of dried oregano
- 1 level teaspoon of coarse salt
- 1/2 teaspoon of black pepper



### Instructions

1. First things first. Have all of the students wash their hands with soap and water, and put on gloves!
2. For safety purposes, have the chopped chilies and chopped garlic ready prior to cooking.
3. Mix all of the ingredients together in a bowl.
  - a. Break up the tasks and assign to different students:
    - i. Have one student use the hand crank food processor for the parsley and add.
    - ii. Have a few students measure and add the olive oil, red wine vinegar, oregano, salt and black pepper.
    - iii. Have a few students directly add the pre-prepared garlic and chilies.
    - iv. Have one or two students mix the ingredients together
4. Allow to sit for 5-10 minutes to release all of the flavor into the oil. Ideally, let it sit for 2 hours if time allows before serving.
5. Serve over vegetables or on a salad for kids to try!