

CHIMICHURRI SAUCE

INGREDIENTS

- 5 garlic cloves
- 1 preserved lemon
- 1 bunch parsley
- ¼ cup pine nuts
- ½ cup olive oil
- Salt and pepper



PREPARATION

In a blender put olive oil in first then garlic, pine nuts, parsley and lemon, salt and pepper. Blend until it becomes a slightly chunky salsa.

This is a great accompaniment for grilled meat, fish and poultry.