



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM



# Cilantro Chimichurri with Tortillas

**Serves:** 8

**Ingredients:**

- ½ cup red onion, roughly chopped
- 2 cloves garlic, peeled and smashed
- 1 tbsp red wine vinegar
- 1 lime, juiced
- 1 cup loosely packed fresh cilantro leaves
- 1 cup loosely packed fresh parsley leaves
- 2 tbsp fresh oregano leaves
- ½ tsp salt
- ¼ tsp freshly ground black pepper
- ¼ tsp red pepper flakes or more to taste
- 1/3 cup extra virgin olive oil
- Tortillas, corn or flour

**Method :**

- Place red onion, garlic, red wine vinegar, and lime juice to the bowl of a food processor and pulse, stopping to scrape down the sides as needed, until finely minced.
- Add the cilantro, parsley, oregano, salt, pepper and red pepper flakes and pulse several times until herbs are finely chopped, but still have some texture to them, scraping down the sides as needed. Add the olive oil and pulse just one or twice to lightly combine.
- Serve cold or at room temperature, alongside tortillas or your favorite dishes.

