



Herb Stem Chimichurri Sauce

This flavor-packed sauce makes use of staples you may already have on hand, and the roasted onion adds sweetness and body without an abundance of oil.

1/2 medium yellow onion (red or white work too)
1 clove raw garlic
2 tsp Red Wine Vinegar or Apple Cider Vinegar
1/2 jalapeño or 1/2 tsp red chili flakes
1 pinch dried oregano

1 bunch tender herb stems (I prefer cilantro or parsley but make sure to discard any larger and woody feeling stems, a mix of both is great. Dill or chives work well too!)

Toss the onion in a teaspoon of oil and roast in a 450 degree oven for about 15-20 minutes. You are looking to get the onion tender but a little char adds great flavor too. Let cool.

Put all of the ingredients besides the herbs in a blender or food processor. Blend until smooth. Add the herbs and pulse a few times until combined. Taste for spice and seasoning, adjust to your liking.

This sauce is delicious served over steamed fish, grilled meats or roasted vegetables. Pictured here is cauliflower that was tossed in the sauce after roasting.