

# CHIMICHURRI CILANTRO

## INGREDIENTS

- ½ cup fresh cilantro - finely chopped
- ½ cup fresh parsley - finely chopped
- 2 garlic - minced
- ¼ cup red onions
- ½ tsp. kosher salt
- ½ tsp. ground black pepper
- ½ tsp. smoked paprika or regular paprika is fine too
- 1 tbsp. red pepper flakes
- ½ cup olive oil extra virgin
- 3 tbsp. apple cider vinegar



## PREPARATION

1. Chop the herbs, garlic, and onions and place them in a large bowl. Add salt and pepper, paprika, and red pepper flakes.
2. Now, add in the oil and apple cider vinegar and stir well until well combined.
3. Cover and refrigerate until ready to serve.
4. Enjoy!

