



Recipe Ideas

Chimichurri is an Argentinean sauce traditionally used for grilling but versatile enough to be the perfect complement for any dish.

-Meat: Use it in the last 10 minutes on steak, chicken, bratwurst, fish, pork or your favorite meat and use as a table sauce when off the grill. Also perfect for pan frying or sauté on the stove.

After grilling your favorite bratwurst, place in bun, slice brat down the center and pour a tablespoon of chimi into brat. Enjoy!

-Vegetables: Sauté, add 2 tablespoons to your stir fry, no other seasoning is needed. Portobello mushrooms, spinach, top on a big potato, great on salads. Grilled tomatoes with Provolone cheese and chimi.

-Chimi-roasted potatoes: 2 pounds baby red potatoes cut into large chunks. Pre-heat oven to 420F. Mix potatoes with 1/3 cup of chimi in a Ziploc bag. Shake well. Roast in pan for 35 minutes or until potatoes are golden brown.

-Dip: Mix 2 tablespoons in 16 Oz sour cream makes a delicious dip for veggies and chips.

-Chimi Scrambled Eggs: Add 1 tablespoon of Tango Chimichurri to your whisked eggs before scrambling.

-Sandwich spread: Ham and cheese, turkey and Swiss, or even roast beef. Top your favorite sandwich with this amazing sauce.

-Go Italian with your chimi:

Spaghetti sauce: add 3 tablespoons of Tango Chimichurri to your home made spaghetti sauce.

Pizza sauce: add 2 tablespoons of chimi to your pizza sauce.

Suzie's Chimi Bruschetta:

1 French baguette (18 inches), cut into 3/4-inch slices.

Pre-heat oven to 350F. Place bread slices on baking sheet. Brush tops of bread with 2 tablespoons of olive oil. Bake 12-15 minutes or until lightly toasted.

1 tablespoon of chimi into a 14.5 Oz can of diced tomatoes (drained).

Spoon tomato topping on toasted bread. Top bruschetta with shredded Parmesan cheese.