



# CHIMICHURRI

## INGREDIENTS

- 1 tsp Country Range Whole Cumin Seeds
- 2 Cloves Garlic
- 0.5 tsp Salt
- 1 Small Handful Fresh Parsley
- 1 Small Handful Fresh Coriander
- 2 tbsp Cider Vinegar
- 1 tbsp Lime Juice
- 0.5 Green Chilli (Roughly Chopped)
- 75 ml Country Range Olive Oil

## METHOD

1. Add the cumin seed, salt and garlic to a pestle and mortar and grind to a rough paste
2. Add the chilli, parsley and coriander
3. Drizzle in the oil and grind until mixed
4. Add the lime juice and cider vinegar and mix through
5. Serve over warm fish, steak, salads or use as a dip for empinadas