

Chimichurri

Breakfast Recipes & Ideas



This perfect blend of fresh herbs and spices is a colorful and flavorful addition to any dish. Try it with meat, eggs, or fish and turn any meal into a spectacular one.

Omelet with Chimichurri

Drizzle chimichurri on top of an omelet or frittata. Great with breakfast potatoes.



Breakfast Sandwich

Chimichurri is an amazing condiment for your home made or store-bought favorite breakfast sandwich.

Eggs Chimidict

Simply replace hollandaise with Chimichurri

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Lunch Recipes

Chimichurri Marinated Chicken Caesar Salad

Marinate chicken breasts in Chimichurri. After grilling, slice and serve on top of a Caesar salad with Phil's Secret Caesar of course.



Panini Sandwich

Instead of mayonnaise or aioli, use Chimichurri as your Panini spread. One favorite is using Comté cheese and Porchetta on your Ciabatta bread. Another idea is Ciabatta bread, sliced chicken, smoked.

“ I dare you to put a little of Phil's chimichurri on some sourdough with smoked cheddar, sliced turkey and garden fresh tomatoes. Throw that in your panini maker and see if you will ever have anything else for lunch again! ”

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Appetizer Ideas & Recipes



Summer Sausage and Cheese Crackers

For a great snack, dabble a little chimichurri on a Triscuit or your favorite cracker with a slice of summer sausage and sharp cheddar cheese. Complement this by serving vegetables and the Caesar dressing as a dip.

Grilled Sausages and Chimichurri Dip

Grill your favorite sausages and slice. Serve with toothpicks and a bowl of Chimichurri.



Chimichurri Bruschetta

In a bowl, mix grilled corn kernels with sliced cherry tomatoes and julienned basil with some extra virgin olive oil, salt and pepper. Toast sliced sourdough bread and spread light layer of Chimichurri. Spoon the bruschetta mix and enjoy.

Dipping Sauce

Use your Chimichurri as a dipping sauce for grilled ciabatta or sliced baguette.

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Dinner Ideas & Recipes

Traditional Argentine Asado.

This is pretty simple. Grill your favorite rib-eye, NY Strip or Tomahawk, Flank. Slice and serve with a simple salad, freshly baked bread, and of course, Chimichurri.



Grilled Salmon with Chimichurri and grilled Corn in the Husk

The key to this preparation is to lightly coat the salmon (making sure you don't overpower the fish) with Chimichurri 30 minutes prior to grilling or broiling.

Meatloaf and Mashed Potatoes

Serve Chimichurri with your favorite meatloaf recipe.



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Dinner Ideas & Recipes



ChimiPizza

Instead of pizza sauce, use chimichurri as a base layer to create an exhilarating taste to your pizza. Use comté cheese, broccoli rabe and porchetta.

Chimichurri Sautéed Shrimp

Use the chimichurri as a sauté sauce with Shrimp and serve on a bed of rice or pilaf.



Cauliflower Steak

Carefully cut thick slices of a head of cauliflower and pan fry in Olive Oil. When done, drizzle some chimichurri for a great vegetarian meal.

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Dinner Ideas & Recipes

Chimitacos

Make your taco Tuesday dance like a salsa party by using Chimichurri with your favorite recipe.



Wagyu burger with Chimichurri on Brioche Bun

Take this incredibly tasty burger to the next level with a simple layering of Chimichurri to enhance the deep flavors of the meat on a fresh grilled brioche.

Sautéed Brussel Sprouts with Chimichurri and Pancetta

Slice brussell sprouts in half and sauté in a pan with chimichurri and pancetta or bacon pieces.