



SEAN MINOR.

## Chimichurri + Grilled Veggies and Chicken

Let's just talk about the PUNCH this dish offers. You can use a fresh made chimichurri on just about anything, but we opted for grilled zucchini and chicken. Chopping everything by hand takes a little extra time but is worth the beautiful texture and keeps it from becoming a vinaigrette pesto :) Our garden provided most of the ingredients and if we are to be totally honest, freezing them in cubes would work wonders to use in the winter months over lamb, lentils or New York steaks!



**Prep:** 25 mins, makes 2 Cups

**Pair With:** Sean Minor Rosé of Pinot Noir or Sean Minor Pinot Noir

### **Ingredients:**

#### **Chimichurri**

1 red jalapeño chili finely chopped

1 shallot, finely chopped

3 garlic cloves, thinly sliced or chopped (I steam them in my microwave to take the bite out)

½ C red wine vinegar

1 tsp kosher salt

½ tsp white pepper

½ C chopped fresh cilantro

¼ C chopped fresh parsley, (Italian if you have it)

2 T chopped fresh oregano (1 T dry if that is all you have)

¾ C extra-virgin olive oil

### **Directions:**

Combine jalapeno, shallots, garlic, vinegar, salt + pepper in a bowl. Let it marinate for 10-15 minutes. Add cilantro, parsley, and oregano. Whisk in the olive oil. If you choose to marinate chicken, lamb or steak in your chimichurri, reserve half for marinating. Marinate the meat for 3 hours, pat dry and grill. Top with fresh chimichurri as a garnish. You may also like to grill veggies and use chimichurri to spoon over the top and serve with rice. Enjoy al fresco with our Rosé or Pinot Noir!

always invited.

seanminorwines.com | f @seanminorwines