

## GARLIC SCAPE 'CHIMMICHURRI' SAUCE

with Garlic Scape Pesto  
Makes 16oz of Sauce



### INGREDIENTS

3/4c Cilantro  
1/2c Parsley  
1T Garlic Scape Pesto  
2T Lemon Juice  
2T Olive Oil  
1/2t Salt  
2T Rice Vinegar  
1/4c Water

Chimmichurri sauce brings bright fresh flavor to any meat dish. Serve on cooked shrimp, pork, beef or meat alternatives.

### DIRECTIONS

1. Roughly chop all of the herbs.
2. Add all of the ingredients to a blender and blend until smooth.
3. Stays fresh for 3 days in the refrigerator but best day of.

