



Purslane Chimichurri

Prep Time : 20 minutes **Cook Time** : 20 minutes **Servings** : Yield: 1 1/2 cups **Source** : Fromachefskitchen.com

INGREDIENTS

- 1 cup purslane leaves
- 1 cup Italian parsley leaves
- 1 tablespoon chopped fresh oregano
- 3 cloves garlic, minced
- 1 small jalapeno pepper, seeded if desired --OR-- 1 teaspoon crushed red pepper flakes
- 1/2 cup extra virgin olive oil
- 2 tablespoons red wine vinegar, or to taste
- salt and freshly ground black pepper, to taste

DIRECTIONS

Combine all ingredients in a food processor or blender. Process until smooth.

NUTRITION

Amount Per Serving: Calories: 173Total Fat: 18gSaturated Fat: 3gTrans Fat: 0gUnsaturated Fat: 15gCholesterol: 0mgSodium: 65mgCarbohydrates: 3gFiber: 1gSugar: 0gProtein: 1g