

Texas Hill Country Olive Co.

FRESH BASIL CHIMICHURRI

with Super Greek EVOO, Basil Infused Olive Oil, & White Lemon Balsamic

Ingredients:

- 4 garlic cloves
- 3 oz fresh basil
- 2 shallots, peeled & sliced
- 1 bunch of parsley
- 1/2 cup Basil Infused Oil
- 1 cup Super Greek EVOO
- Juice of 2 lemons
- 2 tablespoons White Lemon Balsamic Vinegar
- 1 tablespoons honey
- 2 tablespoons salt



Directions:

1. Blend all the ingredients in a food processor, and let marinate overnight.

Serving Suggestions:

- Drizzle over any protein, delicious over fish, chicken, lamb, or steak, like a greek-style ribeye.
- Mix into a pasta, either as a sauce or in a pasta salad.
- Use as a salad dressing.
- Put a little bit as a garnish over soups and stews.
- Top it over baked potatoes with sour cream.
- Put it over breakfast egg dishes, such as shakshuka or migas.
- Mix into a type of rice or grain to add more flavor to your side.