

Lectin-Free Chimichurri



Author: recipe adapted from Primally Inspired's Chimichurri Recipe <https://www.primallyinspired.com/cilantro-chimichurri-recipe/>

Prep & Cooking time: 15 minutes

Servings: 2

Ingredients:

- 2/3 cup Extra Virgin Olive Oil
- 2 large Limes
- 1/2 teaspoon Pink Himalayan
- 1 bunch Organic Parsley
- 1 bunch Organic Cilantro
- 1/3 cup Nutritional Yeast
- 4 large Organic Green Onions (Avoid the white part)

Instructions:

1. Put all above ingredients in a food processor (take the bunches of parsley and cilantro and cut off the bottom half of the stems and throw away).

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2. Pulse all ingredients together until well blended.
3. Serve immediately! Enjoy!
4. (Store in refrigerator for up to one week.)