



CARROT TOP CHIMICHURRI

Recipe is high in fiber, antioxidants and vegetables.



INGREDIENTS

- 1 cup carrot tops
- 2 tsp dried oregano
- 1/4 tsp cumin
- 1 tsp smoked paprika
- 1 tsp red pepper flakes
- 1/4 tsp chipotle pepper
- 1-2 garlic cloves, minced
- 1 tsp salt
- Black pepper to taste
- 1/4 cup olive oil
- 1/4 cup white wine vinegar

PREP TIME

- Prep | 10 minutes
- Ready in | 10 minutes

PROCEDURE

- 01** Wash carrot tops and cut off course stem.
- 02** Finely chop carrot tops. Combine all ingredients in a bowl and mix well.
- 03** Taste and adjust seasonings to your liking.
- 04** Serve with grilled meats or use as a marinade on chicken, pork or vegetables.

