

## Cilantro-Lime Chimichurri (Gluten-Free, Dairy-Free, Low-Carb & Keto-Friendly)

**INGREDIENTS** (This makes a small amount. You will probably want to double or triple this.):

- 1/2 cup avocado oil
- 1/3 cup fresh lime juice (about 2–3 limes)
- 1 cup fresh cilantro (some stems are fine)
- 4 garlic cloves
- 1/2 teaspoon salt
- 1 teaspoon red pepper flakes
- 2 teaspoons honey or agave nectar
- 1/4 teaspoon ground cumin

### **DIRECTIONS:**

- ✓ Add everything to a blender, food processor, or immersion blender container.
- ✓ Pulse until combined but still slightly textured. You want it blended enough to become saucy, but not completely smooth.

That's it. Seriously. 😊

### **Ways to Use Cilantro-Lime Chimichurri**

This sauce is incredibly versatile and works as:

- A marinade for fish, chicken, steak, or pork
- A dipping sauce for vegetables or seafood
- A dressing for grilled vegetables or salads
- A topping for tacos, cauliflower rice bowls, or roasted corn
- A finishing sauce for grilled meats
- A dangerously addictive spoon snack straight from the fridge 😊

### **Storage Tips**

Store leftovers in an airtight container in the refrigerator for up to 4–5 days.

The flavor actually gets even better after sitting overnight.

Just give it a quick stir before serving since the oil may naturally separate a bit.

And honestly? Once you make this once, you'll probably start mentally planning meals around whatever vehicle can carry more chimichurri into your mouth. 🤪