

# CHIMICHURRI WITH KALE

## Ingredients

- 1 small bunch kale
- 1 small bunch parsley
- ½ cup loosely packed basil
- ½ cup loosely packed coriander
- 1 clove garlic, minced fine with salt
- ½ cup olive oil
- 1 ½ tbs white wine vinegar
- 1 tiny pinch dry chilli flakes

## Method

Wash leaves and herbs, spin dry and pat with clean tea towel.

Pick over herbs and leaves and remove any hard stems like basil, soft stems are fine.

Roughly chop herbs and leaves being careful not to bruise.

Stir herb mix in large bowl.

Mince garlic in mortar or on chopping board.

Combine garlic, oil, vinegar and chilli flakes in small bowl to infuse flavours and disperse heat from garlic and chilli.

Add small bowl of big flavours to herb mix and stir well.

Season with salt and pepper and taste.

Serve in small bowls with a spoon.