



Carrot Top Chimichurri

Yield: About 1 cup

Ingredients

- 1 cup finely chopped carrot tops
- 1 garlic clove, minced
- 2 teaspoons dried oregano
- 1 teaspoon ground sweet paprika
- $\frac{1}{2}$ teaspoon crushed red pepper flakes
- $\frac{1}{4}$ teaspoon cumin
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon freshly ground pepper
- $\frac{1}{4}$ cup white wine vinegar
- $\frac{1}{3}$ cup extra virgin olive oil

Directions

1. Wash and dry your carrot tops well.
2. Finely chop the carrot tops, then mix with minced garlic, dried herbs, spices, salt, and pepper.
3. Stir in the vinegar and olive oil. Taste and adjust seasonings. Serve with roasted carrots, other veggies, toasted bread, or over grilled fish or meat.
4. Store in an airtight container in refrigerator for up to 4 days.

*Tip: If you find this too oily or vinegary, dilute it with $\frac{1}{4}$ cup of lukewarm water. Mix well and spoon it onto whatever you're serving it with, rather than dipping into it.