



## Chutney Chimichurri

### Ingredients

2 tablespoons rice wine vinegar  
Juice of 1 large lemon  
1/4 cup extra virgin olive oil (plus more as needed)  
1 bunch of cilantro, leaves and soft stems  
1/2 a bunch of mint, leaves only  
2-3 large scallions  
1 clove garlic, peeled  
1 small thumb ginger (about 1-inch), peeled and roughly chopped  
Kosher salt and freshly ground black pepper

### Directions

1) Pour liquid ingredients into the blender first (vinegar, lemon juice and olive oil). Then add remaining ingredients, finishing with a couple of big pinches of salt and pepper. 2) Turn on blender, and process until nearly smooth, scraping down the sides or using the tamper. Add more oil if needed to achieve desired consistency. Turn off the blender, taste for seasoning. Serve!