

Published May 12th 2021

Tangy, zesty chimichurri slaw a perfect fit for outdoor entertaining

By Susie Iventosch



Chimichurri Feta Slaw Photos Susie Iventosch

Chimichurri is a deliciously fresh and zesty sauce of Latin American origins made from fresh herbs, chilies, garlic, olive oil and vinegar. We also include cilantro and lime juice for an extra tangy finish. Really, I can't think of a thing that isn't better with a splash of chimichurri! It is often served with grilled steak, but it's fabulous on chicken, fish, or veggies and makes a delightful dipping sauce for bread. Plus it's super easy to make. One of our favorite ways to use it is blended with feta and tossed with chopped romaine, shredded green cabbage, fresh cilantro leaves, yellow cherry tomatoes, and avocado for a tasty slaw. It's fun to garnish the salad with an avocado rose, and if you've never made one before, they are fun to do. I've included a link in the recipe directions for a tutorial video.

By the way, if you've ever wondered . the word "slaw" is simply short for "coleslaw," which is a salad consisting of shredded cabbage often with other shredded veggies. The word coleslaw is derived from the Dutch words koolsla, with kool meaning cabbage and sla, meaning salad. So it truly is a cabbage salad!

This recipe is divided into three parts - Chimichurri, Chimichurri Feta Dressing, and Chimichurri Feta Slaw. You can make the chimichurri and the dressing a day or two ahead and refrigerate until you're ready to make the salad.

Chimichurri

(Makes 1/2 cup)

INGREDIENTS

- 2 jalapenos or Fresno chilies, stems, veins and seeds removed and coarsely chopped
- 1/2 bunch cilantro leaves (or about 1.5 cups loosely packed)
- 1/2 bunch Italian parsley leaves (or about 1.5 cups loosely packed)
- 2 tablespoons fresh oregano leaves, or 1 teaspoon dried oregano
- 2 cloves garlic
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 cup olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon fresh lime juice

DIRECTIONS

Put peppers, garlic, cilantro, parsley and oregano in the food processor and pulse until it reaches the texture you like. Some like it quite chunky and others like it puréed smooth. Either way, once it's chopped, transfer the veggies and herbs to a bowl and add the remaining ingredients. Use right away or store in an airtight container in the refrigerator until ready to use.

Chimichurri Feta Dressing - makes 1 cup

INGREDIENTS

- 1/2 cup chimichurri
- 1/4 cup crumbled feta cheese
- 1/4 cup extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon fresh lime juice

Place all ingredients in the bowl of your food processor (the same one you used to make the chimichurri), blend until smooth.

Salad Fixings

(Serves 4-6)

INGREDIENTS

- 1/2 head romaine lettuce, chopped
- 1/2 head green cabbage, finely chopped or shredded
- 1 cup cilantro leaves, loosely packed
- 10 yellow cherry tomatoes, quartered

Garnishes:

- 1/4 cup feta cheese crumbles
- Extra cilantro leaves
- Avocado slices or avocado rose (see link below for instructions on how to make these)

DIRECTIONS

Toss all salad fixings with Chimichurri Feta Dressing. Garnish with feta cheese crumbles, extra cilantro leaves and avocado slices or an avocado rose. Visit this link to learn how to make an avocado rose: <https://healthynibblesandbits.com/how-to-make-avocado-rose/>



Photo Susie Iventosch



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