

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Roasted Poblano-Lime Chimichurri

BY CHEF MARTY SLAVIN

**(Yields 6 portions)
Ingredients**

½ cup minced garlic
2 roasted poblano peppers,
seeded and finely chopped
1 cup chopped cilantro
1 cup chopped parsley
Juice from 6 limes
½ cup extra virgin olive oil
2 tsp. salt
1 tsp. ground black pepper

Directions

Either roast the poblanos on a very hot grill or in a very hot oven until skins are blackened. Place in bowl and cover with plastic wrap for 15 minutes to loosen skins. Peel off skins under running water, then finely dice.

Combine the poblanos with all the other ingredients and refrigerate for at least 30 minutes until needed.



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