



## SambaFlavor Chimichurri Mix

Samba Flavor produces all natural chimichurri products to bring bursting flavors to your taste buds! With flavorful authenticity and a little extra care for the assurance of healthier products in their category, their high-praised recipes come from their family and friends from South America. Samba Flavor is the perfect choice for professional chefs and gourmet home cooks in tune with a healthier lifestyle, with no compromise in flavor!



## Ingredients

Serves 3 – 6

- ◆ 3 good-size heads of Belgian endive, wiped clean with a wet paper towel, ends trimmed and cut in half lengthwise
- ◆ 1 Tbs. Olive oil

### For the Chimichurri:

- ◆ 3 Tbs. Samba Flavor Chimichurri Mix
- ◆ 3 Tbs. hot tap water
- ◆ 3 Tbs. lemon juice
- ◆ 6 Tbs. walnut oil, plus a little extra for drizzling
- ◆ Extra chopped walnuts for garnish

## Instructions

1. Make the Chimichurri: Combine the Samba Flavor Chimichurri spice mix with the hot tap water and lemon juice and let it soak for 5 minutes. Whisk in the walnut oil.
  2. Chop the walnuts. Heat olive oil in a skillet over medium heat. Place endive halves in the skillet, cut side down. They should not be touching one another. Season with kosher salt and pepper and cover the pan loosely. Cook until golden brown on the cut side, about 5 minutes. Flip and cook on other side, loosely covered, until crisp tender, about another 4 – 5 minutes.
  3. Remove from heat and transfer the endives to a platter, cut side up. Spoon about a tablespoon of Chimichurri on each half. (you will have leftover). Top with chopped walnuts and drizzle a tiny bit of extra walnut oil on top. Serve with LOVE and enjoy!
- \* TIP: Keep unused chimichurri in the fridge and use on roasted fish, grilled meats and vegetables such as chicken, eggplant andv zucchini!

## Notes