



Chimichurri

INGREDIENTS:

- 1 cup fresh Parsley
- 1 cup fresh cilantro
- 3 cloves garlic
- ½ cup olive oil (add more if needed to make a loose sauce)
- Salt and pepper to taste

DIRECTIONS:

Chimichurri

Mix everything in blender and enjoy!

For skirt steak and fingerling potatoes

1. Season steak with salt and pepper and sauté in pan for about 1 ½ mins on each side.
2. Boil fingerling potatoes until fork tender.
3. Add potatoes into hot pan with oil and sauté until crispy along with adding about 2 tablespoons of chimichurri.
4. Slice skirt and top with chimichurri.



Potato Croquettes

INGREDIENTS:

- 2-3 large potatoes
- 1 slice of ham (cut at about ¼ in. thick)
- 1 chicken breast
- ½ cup Manchego cheese
- 1 egg
- 1 small bunch of parsley
- ½ cup flour (for coating the croquettes)
- salt and pepper to taste

DIRECTIONS:

1. Start by cooking potatoes until fork tender. Peel potatoes and smash.
2. Season chicken with salt and pepper and sauté until fully cooked. Chop chicken into small dice.
3. Also chop parsley. Mix all ingredients together (excluding flour)
4. Heat oil in pan (enough oil to fill sauté pan about ½ inches.)
5. Form croquettes into small little oblong shapes.
6. Coat in flour and fry until golden brown.



Vegetable Paella

INGREDIENTS:

- 1½ cups spanish rice (brand: Vigo saffron yellow rice)
- 1 bell pepper cut into dice
- 4 cloves garlic
- 1 large onion diced
- 7-8 green beans
- 1-2 cups chicken stock
- olive oil
- salt and pepper to taste

DIRECTIONS:

1. Start out by heating olive oil in sauté pan—enough oil to coat the bottom of the pan. When oil starts to smoke, add onions and bell peppers.
2. When onions become translucent, add garlic and sauté.
3. Add rice and toast until lightly brown.
4. Cover rice with enough chicken stock by about 1 inch. Place green beans on top and cook in a 375 degree oven for about 40 mins. or until rice is done.
5. Season with salt and pepper and enjoy!