

UNMEAT NUGGETS IN CHIMICHURRI SAUCE

Ingredients

1 pack	Unmeat Nuggets, thawed
1 cup	oil

Chimichurri Sauce

1 cup	curly parsley
½ cup	olive oil
3 pcs	fresh garlic
1 tsp	red pepper flakes
1 tbsp	red wine vinegar
1 tsp	salt
1/ tsp	ground black pepper

1 cup	fresh basil, kept whole
1-2 pieces	salad tomatoes, sliced

Procedures

1. In a food processor, blend together the parsley, olive oil, fresh garlic, red pepper flakes, red wine vinegar, salt and ground black pepper. Process until the sauce comes together. You should still be able to see bits of parsley in the sauce. Set aside.
2. Fry the Unmeat Nuggets in oil. Let it drip on a paper towel top drain excess oil.
3. Assemble the salad by laying down the sliced fresh tomato in a bowl. Layer with fresh basil leaves and the cooked Unmeat Nuggets. When ready to eat, pour the chimichurri sauce on top of it.

Yield: 2-3 pax