

CHIMICHURRI SEASONING

(AVAB)

Description: Blend of herbs and spices needed to create authentic Chimichurri flavor

Physical Properties

Appearance	Green, beige, clear flakes with red-orange powder	Method: Visual observation
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Organoleptic Properties

Flavor	Typical of herbs and spices.	Method: Organoleptic analysis
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Packaging, Labeling, Storage

Packaging	Poly bag in box or to customer specification
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	24 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

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Ingredient Statement

Spices, salt, garlic, onion, paprika, tomatillo powder, natural flavor, citric acid.

Product Certifications

Certified Kosher Parve

Nutritional Analysis

Serving Size	100.00	g
Calories	236.24	
Total Fat	4.00	g
Saturated Fat	0.70	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	9,220.78	mg
Total Carbohydrates	49.07	g
Dietary Fiber	14.52	g
Sugars	6.55	g
Protein	12.20	g
Vitamin A	4,534.78	IU
Vitamin C	63.10	mg
Calcium	524.82	mg
Iron	16.94	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,500.37	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

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Artfully crafted to capture the bright, fresh, herbaceous flavors of traditional Argentinean chimichurri sauce, our Chimichurri Blend can be transformed into a versatile sauce or marinade simply by whisking with water and olive oil.

- Deep, herbaceous flavor
- Bright, tangy notes of tomatillo
- Large herb flakes blended with finely ground spices

Nutrition Facts

servings per container	
Serving size 1/2 tbsp (3g)	
Amount per serving	
Calories	5
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 280 mg	12%
Total Carbohydrate 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 15.7 mg	0%
Iron 0.5 mg	2%
Potassium 45.0 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BASIC PREP

Rehydrate 1 tablespoon Chimichurri Blend in 1 tablespoon water, then whisk vigorously into 2 tablespoons olive oil.

SUGGESTED USES

- Use as a flavorful marinade
- Whisk with olive oil and vinegar for a unique salad dressing
- Complements grilled meat, poultry, fish, and vegetables

RECIPE

Chimichurri Rubbed Flank Steak

3/4 cup Chimichurri Blend
6 tablespoons water
3/4 cup olive oil
1/4 cup red wine vinegar
3 pounds flank steak

Mix Chimichurri Blend, water, olive oil and red wine vinegar in large bowl. Transfer 1/3 of mixture to a small bowl and set aside. Add flank steak to the large bowl and toss to coat mixture on both sides of the meat. Cover bowl, and place in fridge for at least 1 hour, and up to 4. Heat a grill over medium-high heat. Remove steak from marinade, and place on grill. Cook for 4 to 5 minutes, or until browned on bottom. Flip, and brown on the other side, 4 to 5 minutes, or until a meat thermometer registers an internal temperature of 130°F. Remove flank steak and let rest for at least 5 minutes. Thinly slice steak against the grain. Serve with reserved chimichurri sauce.

Makes 4 servings

The Chimichurri Blend has all that's needed to create an authentic Argentinean steak experience. Whisk it with olive oil and vinegar to create an herbaceous marinade for flank steak. Some reserved marinade also does double duty as a satisfying steak sauce.

INGREDIENTS

Spices, Salt, Garlic, Onion, Paprika, Tomatillo Powder, Natural Flavor, Citric Acid.



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

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THIS PRODUCT ORIGINATES FROM UNITED STATES