

# Chimichurri Meatballs

## *Ingredients*

- 1 package (22 ounces) frozen fully cooked Angus beef meatballs
  - 3 garlic cloves, peeled
  - 1 cup packed Italian flat leaf parsley
  - 1/4 cup packed fresh cilantro leaves
  - 1 teaspoon salt
  - 1/4 teaspoon coarsely ground pepper
  - 2 tablespoons red wine vinegar
  - 1/2 cup extra virgin olive oil
- 

## *Directions*

- Prepare meatballs according to package directions.
- Meanwhile, place garlic in a small food processor; pulse until chopped. Add parsley, cilantro, salt and pepper; pulse until finely chopped. Add vinegar. While processing, gradually add oil in a steady stream.
- In a large bowl, toss meatballs with a little more than half of the chimichurri sauce. Transfer to a platter. Serve with remaining sauce for dipping.