



Cilantro Olive Oil Recipes

CILANTRO CHIMICHURRI SAUCE

Marianello Cilantro Olive Oil

- 1 cup cilantro, lightly packed
- 1 cup parsley, lightly packed
- 3/4 cup *Marianello Cilantro Olive Oil*
- 4 tablespoons lemon juice
- 3 tablespoons red onion, chopped
- 5 cloves garlic
- 2.5 tablespoons red wine vinegar
- 2 teaspoons oregano, dried
- 2 teaspoons salt
- 1/2 teaspoons red pepper flakes
- 1/2 teaspoons black pepper, freshly ground

Combine all ingredients in a blender and blend until finely chopped, about less than a minute. Enjoy over grilled skirt steak or garlic roasted potatoes.

CILANTRO SKILLET POTATOES

Marianello Cilantro Olive Oil

- 1/4 cup *Marianello Cilantro Olive Oil*, divided
- 1 bunch fresh cilantro, chopped
- 1 garlic clove, minced
- 2 pints cherry tomatoes
- 3 pounds potatoes, peeled and cubed
- Crushed sea salt and freshly ground black pepper

In a large skillet (cast iron is best), cook cilantro and garlic in *Marianello Cilantro Olive Oil* over medium heat for 1 minute. Add the potatoes; cook and stir for 20-25 minutes or until tender and lightly browned. Drain. Sprinkle with salt and pepper to taste.



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ROASTED CARROTS WITH CILANTRO-WALNUT PESTO

Marianello Cilantro Olive Oil

- 2 tablespoons chopped walnuts
- 2 tablespoons fresh cilantro leaves
- 1/4 cup *Marianello Cilantro Olive Oil*
- 1 tablespoon grated Parmesan cheese
- 1 garlic clove, chopped
- 1 teaspoon fresh parsley leaves
- 1 teaspoon chopped fresh basil
- 1 pound medium carrots, halved lengthwise

Preheat oven to 400°. Pulse the first six ingredients in a small food processor until finely chopped. Continue processing while gradually adding *Marianello Cilantro Olive Oil* in a steady stream. Drizzle carrots with herb mixture; toss to coat. Transfer to a greased 15x10x1-inch baking pan. Roast, stirring occasionally, until tender, 20-25 minutes.

SEARED BLACK BASS WITH SCALLION-CHILE RELISH

Marianello Cilantro Olive Oil

- 4 tablespoons *Marianello Cilantro Olive Oil*, divided
- 4 (5-6 ounce) skin-on black bass filets
- 1 bunch scallions, thinly sliced
- 1 serrano chile, thinly sliced
- 2 cups cilantro leaves with tender stems
- Crushed sea salt and freshly ground black pepper
- 2 tablespoons fresh lime juice
- 1 teaspoon toasted sesame seeds

Heat 2 tablespoons *Marianello Cilantro Olive Oil* in a large nonstick skillet over medium-high until very hot but not smoking. Season bass with salt and pepper and cook, skin side down, gently pressing occasionally with a spatula to ensure contact with skillet, until skin is browned and crisp and flesh is nearly opaque, 6–8 minutes. Turn and cook until flesh is opaque throughout, about 1 minute longer. Meanwhile, toss scallions, chile, cilantro, lime juice, sesame seeds, and remaining 2 tablespoons *Marianello Cilantro Olive Oil* in a medium bowl; season with salt. Serve bass with scallion-chile relish.