

CHICKWEED CHIMICHURRI

1/2 cup chickweed , chopped
1/4 cup olive oil
1/8 cup + 1 tbsp lemon juice
1 small leek, minced
4 cloves of garlic, minced
1 red chili pepper, crushed
1/4 tsp salt +/-

Mix ingredients in a bowl.

Serve on crackers or thinly sliced baguette, with smoked salmon or tuna. The cracker or baguette slice topped with a bit of the smoked salmon and the chickweed chimichurri.

Results: As much as I love smoked salmon, I admit that raw tuna would have been perfect for this. However, I just wasn't willing to buy tuna from Fiji, so we made due. The chimichurri was fantastic. It could have done with just a shade less of the olive oil and the lemon juice. I used more than the quarter teaspoon of sea salt, which I think was the right call. I enjoyed this straight on the baguette slices, even without the salmon. There was absolutely nothing wrong with using smoked salmon in this recipe, but I do think tuna would have given the dish a 'cleaner' taste all around.