

FRESH OYSTERS WITH CHIMICHURRI RECIPE CARD

The Unexpected Upgrade: Why I'm Never Going Back

Ingredients:

For the Oysters (we used Australian Coffin Bay Oysters)

- 12 fresh oysters (on the half shell)
- Crushed ice (for serving)
- Lemon wedges

How to Make Chimichurri for Oysters

For the Chimichurri

1. 1 cup flat-leaf parsley, finely chopped
2. 2 garlic cloves, minced
3. 2 tbsp red wine vinegar
4. ½ cup extra virgin olive oil
5. ½ tsp red pepper flakes
6. Salt to taste
7. Let it rest 10–15 minutes to develop flavour.

How to Serve

1. Arrange freshly shucked oysters over crushed ice and lemon slices
2. Spoon **just a small amount** of chimichurri onto each oyster.
3. Add a light squeeze of lemon if desired.
4. Serve immediately.

The balance is everything, don't overpower the oyster.

👉 [Click here to watch a quick video in YouTube](#) | [Check out the full recipe in our online blog here](#)

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