



## **Chimichurri Caramelized Onion Soup**

*Herbal and refreshing with a little kick of South American heat.*

2 Tablespoons olive oil  
6 cups sliced yellow onions  
1/4 teaspoon (each), salt, ground black pepper  
1/4 teaspoon baking soda  
1-1/2 to 2 Tablespoons Chimichurri seasoning\*  
2 cloves garlic, minced  
2 cups chicken broth  
1/2 Tablespoon honey  
2 Tablespoons unsweetened cocoa  
1/2 cup red wine  
1 (14 ounce) can Italian crushed tomatoes  
1/2 cup sliced/chopped roasted red peppers  
4 cups sliced/chopped greens (spinach or chopped beet leaves)  
Salt and ground black pepper to taste

**Toast Toppers:**

4 half slices raisin bread, light toasted

4 slices or 5.4 oz. Queso Manchego cheese or Hot Pepper Jack Cheese

Garnish: Chopped parsley or cilantro as desired

**Caramelize Onions:** Heat oil in Dutch Oven or soup pot over medium heat. Toss onions, salt, black pepper, baking soda; cover; cook for 20 minutes or onions are caramelized; stir occasionally during cooking. Add Chimichurri seasoning and garlic; sauté 1 minute.

**Cook Soup:** Stir in chicken broth, honey, cocoa, wine, and crushed tomatoes; bring to a boil; reduce to medium/low; simmer soup 15 minutes; stir in red peppers and chopped greens; simmer for 5 minutes to soften greens. Season with salt and black pepper to taste.

**Add Toasted Cheese Bread:** Top lightly toasted bread with sliced or shredded cheese; place under hot broiler until melted. Remove from oven; place one bread slice in each bowl of soup. Sprinkle with chopped parsley or cilantro as desired. Serve warm.

Yield: 4 bowls of soup

**About the Recipe:** The secret of a delicious onion soup is preparing the caramelized onions that are so soft and almost melting away. Season it with some chimichurri dry seasoning, adding roasted red peppers and lots of fresh spinach. A meltaway raisin bread crouton tops the hearty soup, filled with rich flavors.

**\*If you don't have chimichurri seasoning,  
you can make your own seasoning blend.**

1 1/2 tablespoons sea salt

1 tablespoon oregano; paprika; onion powder; garlic powder; red pepper flakes; basil.

1/4 teaspoon black pepper

Combine in small bowl; stir spice in dry place up to 6 mths.

To make into wet rub: mix rub with 2 lime's juice and 1/4 cup oil.

**Recipe from:** <https://www.thespruceeats.com/dry-chimichurri-steak-rub-335873>

Or:

3 tablespoons (each) dried oregano leaves, basil leaves  
2 tablespoons dried (each) parsley flakes; thyme leaves; coarse salt  
1 Tbsp. each) ground black pepper; savory leaves smoked paprika  
2 teaspoons (each) garlic powder; dried crushed red pepper to taste

\*Can be made 1 month ahead; store at room temperature

<https://www.epicurious.com/recipes/food/views/dry-chimichurri-rub-240753>