



ZÓCALO LA PAMPA ... Argentine Chimichurri Sauce



Origin: Buenos Aires, Argentina

Ingredients: sunflower oil, water, olive oil, vinegar, paprika, oregano, salt, chili powder, parsley, basil, garlic

FREE from: preservatives, additives, GMO, trans-fat, refined sugar, gluten.

Organic: No

Rooted Foods: Yes



www.zocalogourmet.com
A Culinary Collective Company
www.culinarycollective.com

Did you know?

Profile: Chimichurri sauce is legendary in Argentine culinary history. It was born in the rural areas with each family producing its own unique concoction as an accompaniment to roasted meat. It gradually spread to the cities and has become integral to the ubiquitous parrillada, or Argentine barbeque.

La Pampa, from the Quechua word for “plain,” is the fertile lowlands of central Argentina renown for raising exceptional cattle and where our La Pampa Chimichurri hails from.

Producer: Pampa Mia is 100% Argentine owned with Luis Alejandro Boquete at the helm, and the rest of his family not far behind. Luis founded the company to produce high quality products that are healthy, support the local economy, and promote Argentine culture and agrarian traditions. It was born out of a frustration with the pattern created by other companies that competed on price, thus reducing the quality of the product, and forcing unsustainable practices on farmers.

Pampa Mia purchases all of their excellent spice ingredients from a family-owned company in Mendoza, the neighboring region, which specializes in natural and organic spices. The Pampa Mia Chimichurri recipe has been passed down through the generations and can compete head to head with anything Mom could make!

Resources Available

- downloadable shelf talkers
- sell sheets
- active demos
- recipes

Pack Info

ZAR100 6 oz jar
UPC: 8 32924 00860 8
Case size: 12

Recyclable: Yes
Shelf Life: 2 years



Rooted Foods are authentic, native foods created by small, community-based producers. They represent a community, a region, and a way of life. By purchasing Rooted Foods, you directly strengthen the economic, social and environmental fabric of that community. To learn more, visit www.rootedfoods.org