



Chimichurri Sauce

Ingredients

- 2 Tbsp red wine vinegar
- 2-4 cloves garlic, cut in quarters
- 1 cup packed parsley leaves
- 3 Tbsp fresh oregano leaves
- 1/2 cup cilantro, optional
- 1/4 tsp hot red pepper flakes, more or less
- 1/2 tsp salt
- 1/2 cup canola oil

Directions

- In a food processor, mix vinegar, garlic, parsley, oregano, cilantro, hot pepper flakes and salt. Pulse until herbs are chopped but not liquefied.
- Pour in oil and pulse briefly just until combined.
- Scrape into small dish.
- Cover and let rest for 30 minutes before serving over grilled steak, burgers or chicken.
- Store extras for up to 3 days in the refrigerator.
- Makes 3/4 cup
- A flavorful fresh herb sauce perfect for topping grilled meat or chicken. Vary the ingredients to suit your preference.