

Chimichurri



Ingredients:

- 1 cup firmly packed fresh parsley, trimmed of thick stems
- 3-4 cloves of garlic
- 2 tablespoons fresh oregano (or 2 teaspoons dried oregano)
- ½ cup olive oil
- 2 tablespoons white wine vinegar
- ½ teaspoon sea salt (or to taste)
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon red pepper flakes

Put all ingredients in a food processor and process with several pulses. Adjust seasonings to taste.

Serve immediately or refrigerate. Can keep for up to a week.

This is a traditional Argentinian dish served with beef. Chimichurri also pairs well with chicken, lamb, fish, eggs and portobello mushrooms.