

Quick Homemade Chimichurri

2 cups parsley
2 tablespoons fresh oregano
4-5 garlic cloves
2 tablespoons red wine vinegar
1 teaspoon salt
Pinch red chili flakes
1/2 cup extra virgin olive oil

❶ In the work bowl of a food processor, combine the parsley, oregano, garlic, vinegar, salt, and chili flakes. Pulse 4-5 times to help start the blending process. Then, with the motor running, stream in the olive oil.

❷ Taste and adjust acid, salt, and heat levels as you feel is needed.

❸ When you're happy with it, scrap the chimichurri into a jar and refrigerate. It will keep at least a week in the fridge.