

# *Quick & Easy*

# Chimichurri

## INGREDIENTS

- 1 bunch flat leaf parsley
- 1 cup Olive Oil
- 2 tbsp. Red Wine Vinegar
- 4 cloves garlic
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 1/4 tsp. crushed red pepper
- Dash dried oregano (optional)

## INSTRUCTIONS

- Chop parsley and garlic cloves and transfer to a medium sized bowl.
  - Add remaining ingredients to bowl and stir until mixture is evenly combined.
  - For best flavor, wait 20 minutes or up to 2 hours before serving.
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- Notes:
  - You can chop parsley and garlic with a knife or use a food processor to gently pulse.
  - Any leftover chimi can be stored in an airtight container in the refrigerator. The oil may solidify and the parsley may turn a little less vibrant green, but that's ok! Just let it sit at room temperature for a few minutes and give it a stir. It will still taste great!