

Recipe Name **Chimichurri**

Ingredients:

1 bunch flat leaf parsley

1 bunch cilantro

1/2 cup fresh oregano or 1 tsp. dried oregano

3 Tbsp. red wine vinegar

2 Tbsp. water

6 garlic cloves

2-4 serrano chilies, depending on desired spiciness

1/3 cup olive oil

salt/pepper to taste

Directions:

Mince garlic and chilies. Finely chop herbs. Mix in water, vinegar and oil. Season with salt/pepper to taste.

OR

Place herbs, garlic and chilies in a blender/food processor with water and vinegar. Pulse until chopped. Add olive oil and blend in pulses until a chunky sauce is made. Add extra oil if needed to reach your desired consistency. Season with salt/pepper to taste, mix well and serve.