

# Chimichurri Sauce

*This sauce was developed in Argentina and designed to be served with grilled grass-fed beef. It is also great on poultry and meaty fish such as swordfish and tuna.*

## Ingredients:

- 1 cup (packed) fresh Italian parsley
- 2 garlic cloves, peeled
- 1 Tbsp. chopped fresh oregano
- ½ cup olive oil
- 2 Tbsp. red wine vinegar
- ¾ tsp. dried crushed red pepper
- ½ tsp. salt

## Directions:

1. Place parsley, garlic and oregano in a food processor. Pulse until finely chopped.
2. Transfer to a small bowl and add oil, vinegar, crushed red pepper and salt and stir until blended.