CHIMICHURRI SAUCE

INGREDIENTS:

Olive oil: 4 TBSP

Red Wine Vinegar: 2 TBSP

Fresh Parsley: 3 TBSP

Minced Garlic: 2 tsps

Red Pepper Flakes: 1/4 tsps

Oregano: 1/4 tsps

Pinch of Salt and Pepper

INSTRUCTIONS:

In a food processor, combine all the ingredients.

Process until the mixture reaches a consistent particle size throughout.

Transfer the luscious blend to a bowl and let it stand for at least 20 minutes.

