

Chimichurri Sauce

(makes about ½ cup)



Ingredients

- 1 bunch continental (flat leaf) parsley, roughly chopped
- 6 cloves garlic, chopped
- 1 birdseye chilli (deseeded if you prefer a milder flavour), roughly chopped
- 1 tablespoon fresh oregano leaves
- ¾ cup extra virgin olive oil
- ¼ cup red wine vinegar
- Juice of half a lemon
- 1 teaspoon freshly ground black pepper
- ½ teaspoon sea salt flakes

Method

1. Place the parsley, garlic, chilli and oregano in the bowl of a small food processor and pulse for 30 seconds until everything is very finely chopped.
2. Add the olive oil, red wine vinegar and lemon juice and pulse for about 15 seconds until everything has well incorporated.
3. Add the pepper and salt and pulse for another 10 seconds. Taste to ensure the seasoning is to your liking and adjust if necessary.
4. Serve over your favourite protein or roasted vegetables.