

Chimichurri - The "Other Pesto"



Directions

1 cup firmly packed fresh flat-leaf parsley leaves
3 medium garlic cloves
3 tablespoons of packed fresh oregano leaves
1/3 cup UP Certified Extra Virgin Olive Oil
2 tablespoons champagne vinegar or red wine vinegar
1 teaspoon sea salt
1/8 teaspoon freshly ground black pepper
1/2 teaspoon red pepper flakes

Ingredients

Place all the ingredients into the bowl of a food processor. Process until finely chopped but stop short of making a fine paste.

Scrape the chimichurri into a bowl and adjust the seasonings as desired.

This can be served immediately but it benefits from being allowed to sit for a few hours while the flavors meld in the refrigerator. However, if chilled, return to room temperature before serving.

Use as a bright counterpoint with roasted or grilled meats, poultry, grilled vegetables, pasta,

salads, potato salad, grain bowls, as a marinade, on pizza, with bread or fresh veggies. This is an all purpose flavor enhancer that brings serious life to the party.

Keeps well for up to three days covered and refrigerated.

Makes approximately 3/4 cup of sauce