

Chimichurri:

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,