



## **Chimichurri Sauce**

### **Makes 4-6 Servings**

1 Bunch Italian Parsley, Rinsed and Chopped, Toss Stems  
1 Bunch Cilantro, Rinsed and Chopped, Toss Stems  
1/2 Cup Olive Oil  
1/4 Cup Red Wine Vinegar  
4 Serrano Pepper, Sliced  
1 Shallot, Sliced  
4 Cloves Garlic, Sliced  
1/2 Tsp Red Pepper Flakes (if desired)

### **Preparation:**

When you are making a sauce in a blender, always start with the liquids. Add the olive oil and red wine vinegar.

Add pepper flakes, serrano chilies, garlic, shallots and top with the roughly chopped cilantro and parsley.

Blend to combine. I prefer the sauce not to be too smooth, so don't over do it. It can also make this in the food processor and pulse to combine.

This is so fresh tasting! It will last 3-4 days in the fridge.

Soo good!

Enjoy!