

# Chimichurri

Serve as a condiment with grilled meat.

## Ingredients:

- 3 Tbsp. boiling water
- 1/2 cup red wine vinegar
- 4 cloves garlic
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 2 tsp. dried oregano
- 1/4 tsp. red pepper flakes
- 1/4 cup olive oil
- 1/2 cup minced parsley



## Chimichurri

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and mince 4 cloves of garlic	3
	Rinse, dry, and mince 1/2 cup parsley	4
	Combine 3 Tbsp. boiling water, 1/2 cup red wine vinegar, 4 minced garlic cloves, 1/2 tsp. salt, 1/2 tsp. pepper, 2 tsp. oregano, 1/4 tsp. red pepper flakes. Stir to dissolve the salt.	4
	Add 1/4 cup olive oil and 1/2 cup parsley. Mix with a fork.	2
	Cover and refrigerate. Stir before using.	1
	<b>Total</b>	<b>14</b>