



## Argentine Chimichurri Verde

Many consider the word chimichurri to have originated from the Basque word *tximitxurri*, which loosely translates to "a mixture of several things in no particular order." Whatever the meaning, this is the ideal sauce for any meat lover! Chimichurri comes in a green version (verde) and a red version (rojo), and both pair well with steak, chicken, shrimp – just about everything. It is incredibly easy to make and it doesn't over power the meat! Here is our recipe for an Argentine Chimichurri Verde!

### INGREDIENTS

2 cups packed fresh Italian parsley leaves  
4 garlic cloves, peeled and smashed  
1/4 cup packed fresh oregano leaves  
1/4 cup red wine vinegar  
1 teaspoon red pepper flakes  
1/2 teaspoon kosher salt  
Freshly ground black pepper  
1 cup extra-virgin olive oil

### PREPARATION

Place parsley, garlic, oregano, vinegar, red pepper flakes, salt, and pepper (to taste) in a food processor. Process until finely chopped, stopping and scraping down the sides of the bowl with a rubber spatula as needed, approximately 1 minute.

With the motor running, add oil in a steady stream. Scrape down the sides of the bowl and pulse a few times to combine. Transfer sauce to an airtight container and let sit at least 1 hour or up to 1 day to allow the flavors to meld. Before serving, stir and season as needed. The chimichurri will keep in the refrigerator for up to 1 week.