Chimichurri

Quick · Make-ahead · Makes about ¾ cup

Ken's note: TBD

A bright, garlicky parsley sauce for steak, grilled chicken, fish, sausages, and roasted vegetables. Made in minutes by hand or in a food processor.

Ingredients

- 1 cup finely chopped fresh parsley
- 2 Tbsp fresh oregano (or 1 tsp dried)
- 3 garlic cloves, minced
- ⅓ cup olive oil
- 2 Tbsp red wine vinegar
- A pinch of red pepper flakes
- Salt

Method

1. Stir everything together and let it stand 20 minutes so the flavors meet. Taste and salt at the end. It is best the day it is made; keeps 3–4 days in the fridge, and the oil will firm up, so let it come to room temperature.
2. See Steak Basics, Chicken Breasts Three Ways, and Chicken Thighs Three Ways in Mains.