

# Red Chimichurri Sauce

Delicious served over grilled chicken, fish or vegetables

Prep Time: 15 minute Servings : 10

## Ingredients

- 1 red bell pepper stem and seeds removed, cut into chunks
- 2 scallions trimmed, cut up
- 6 cloves garlic
- 1 bunch parsley cut up, including stems
- ¼ bunch cilantro cut up, including stems
- 1 tablespoon dried oregano
- 1 ½ teaspoon mild Spanish paprika
- 1 teaspoon chile flakes
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 1/3 cup red wine vinegar
- 2 tablespoons lemon juice
- ¼ cup extra virgin olive oil

Instructions: Place all ingredients except oil in food processor. Pulse until finely chopped. Continue pulsing and slowly add oil to salsa.

Adapted from: The Latin Kitchen