**Chimichurri Sauce**

Servings: Makes 1-1/2 Cups

Prep Time: 10 Minutes

Cook Time: 0 Minutes

Total Time: 15 Minutes

Equipment Needed:

Measuring Utensils, Airtight Container, Blender

Ingredients:

1 Cup Firmly Packed Fresh Flat-Leaf Parsley, trimmed of thick stems

3-4 Garlic Cloves (OR) 3 Tablespoons Minced Garlic

2 Tablespoons Fresh Oregano (OR) 2 teaspoons dried Oregano

1/2-1/3 Cup Extra Virgin Olive Oil

2 Tablespoons Lemon Juice

1/2 teaspoon Sea Salt (OR) Pink Himalayan Salt

1/8 teaspoon White Pepper

1/4 teaspoon Heaping Red Pepper Flakes

Directions:

Blend and place in airtight container. Keeps for 30 days.