



MENDEL

## ARGENTINE CHIMICHURRI

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- 1 cup packed fresh parsley leaves
- 1/4 cup packed fresh oregano leaves
- 1/4 cup red wine vinegar
- 1/2 cup extra-virgin olive oil
- 3 garlic cloves, *minced*
- 1 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 1/4 tsp. red pepper flakes (*optional*)

Finely chop the parsley and oregano leaves and place them in a medium bowl. Add the remaining ingredients to the bowl and stir until well combined.

Let the mixture sit at room temperature for at least 30 minutes to allow the flavors to meld together.

Serve the chimichurri as a condiment or marinade for grilled meats.