

CHIMICHURRI SAUCE (VERSION 2)

INGREDIENTS

1/2 cup red wine vinegar
1 teaspoon kosher salt
1/2 teaspoon dried red pepper flakes
4-5 garlic cloves, thinly sliced or minced
1 shallot, finely chopped
1 medium jalapeño, finely chopped
1/4 cup minced fresh cilantro
3/4 cup minced fresh flat-leaf parsley
2 tablespoons finely chopped fresh oregano
3/4 - 1 cup extra-virgin olive oil

DIRECTIONS

Combine vinegar, salt, red pepper flakes, garlic, shallot, and jalapeño in a medium bowl and let stand for 10 minutes. Stir in cilantro, parsley, and oregano. Using a fork, whisk in oil to desired consistency.

Can be stored in the fridge for up to 2 weeks. Let come to room temperature before using (the olive oil may solidify).