

Chimichurri Sauce – Bobby Flay

- 2 cups packed fresh parsley leaves
- 2 tbsp fresh oregano leaves
- 4 cloves garlic
- 1 tsp smoked Spanish paprika
- 1/4 cup red wine vinegar
- 1/2 cup extra virgin olive oil
- - salt and freshly ground black pepper

Combine parsley, oregano and garlic in a food processor and pulse until coarsely chopped. Add the paprika, vinegar, oil, salt and pepper, and process until smooth. Scrape into a bowl.

