

## **FEATURE RECIPE**

This wonderful sauce can be used both as a condiment and marinade. It's best if used within a day or two while the flavours are still fresh and vibrant, but it's a good idea to allow the mixture to chill for an hour or so to allow the flavours to combine. Best served with grilled beef, meats or seafood. Simply chop all the ingredients and combine in a bowl. Adjust seasoning to taste and enjoy!

## **C**HIMICHURRI INGREDIENTS

½ Bunch Finely Chopped Flat Leaf Parsley
2 Tbs Finely Minced Red onion
1 Tbs Finely Dice Sweet Red Pepper
3 Cloves Finely Minced Fresh Garlic
3 Tbs Red Wine Vinegar
3-5 Tbs Extra Virgin Olive Oil
½ tsp Crushed Chili Flake
2 tsp Kosher Salt
1 tsp Ground Black Pepper

