BRAZILIAN CHIMICHURRI
Annie Novak
Yield: Approximately 1 1/2 cups (15 servings)

Ingredients
• 1 cup finely chopped parsley
• 3–4 garlic cloves
• 1/8 cup finely chopped red bell pepper
• Pinch of oregano*, to taste
• ¼ cup white wine vinegar
• ¼ cup extra virgin olive oil*
• Sea salt fine crystals*, to taste

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions
Remove larger, tougher stems from parsley and finely chop the rest, then measure 1 cup amount. Using a spice grinder, food processor or sharp knife, finely mince the garlic. Mince the bell pepper. In a bowl, combine garlic, parsley, bell pepper, vinegar, and olive oil, adding salt to taste. Serve with steak, chicken, on roasted potatoes, in a quinoa salad, or however you'd like!