

Chimichurri Sauce

- 1 cup packed flat-leaf parsley leaves ($\frac{1}{2}$ to 1 bunch)
- 1 small clove garlic, chopped
- 3Ttablespoons distilled white vinegar
- 4 teaspoons extra-virgin olive oil
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground chipotle pepper or cayenne pepper

Chop the parsley and garlic together on a cutting board until the parsley is finely minced. Transfer to a medium bowl, add the vinegar, oil, salt and chipotle (or cayenne) pepper; stir to combine.

