



Makes: 6 servings or 1 & 1/4 cup

Prep Time: 5 minutes

Total Time: 5 minutes



Ingredients

- 1 small shallot cut into wedges
- 3/4 cup flat-leaf parsley, stems removed, lightly packed
- 1 tbsp fresh oregano, stems removed
- 2 garlic cloves
- 1 & 1/2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 1/2 tsp red pepper flakes
- 3/4 cup extra virgin olive oil
- 1/4 cup red wine vinegar, plus more to taste

Instructions

In a small food processor pulse the shallot, parsley, oregano, garlic cloves, kosher salt and pepper until combined, but still able to see the ingredients clearly (slightly chunky).

In a small bowl add the red wine vinegar, olive oil and the red pepper flakes to the parsley mixture. Stir until combined.

Chef's Note:

This will store in refrigerator for up to two weeks.