



Roasted Red Pepper Chimichurri

Makes: 1 Quart

- 1 1/3 Cup **Ambrosia** Roasted Red Peppers
- 1 Bunch Cilantro
- 1 Bunch Parsley
- 1 oz Minced Garlic
- 1 oz Kosher Salt
- 1 oz Paprika
- 1 Tablespoon Dried Oregano
- 1 Tablespoon Red Pepper Flakes
- 1 Teaspoon Ground Black Pepper
- 1/2 Teaspoon Cumin
- 1/2 Cup **Ambrosia** Extra Virgin Olive Oil
- 3 Tablespoons **Ambrosia** Sesame Oil
- 1/2 Cup White Wine Vinegar
- 1 oz Red Wine Vinegar
- 2/3 Cup Warm Water



Preparation:

Mix the warm water and kosher salt in a bowl. Stir until salt is dissolved then set aside to cool.

Rough chop the cilantro, parsley, and red peppers.

Put every ingredient in a blender to pulse the mixture until everything is chopped but still slightly chunky.

When ingredients have been blended, add the cooled salt water and mix well.

Refrigerate.

