

Pineapple Chimichurri

Yield: 24 oz

INGREDIENTS

- 1 c firmly packed fresh flat-leaf parsley, trimmed of thick stems
- 4 ea garlic cloves, finely chopped
- 2 T fresh oregano
- ½ c olive oil
- 2 T red wine vinegar
- 1 t sea salt
- ¼ t freshly ground black pepper
- ¼ t red pepper flakes
- 2 c pineapple, grilled, diced

PREPARATION

Combine all ingredients. Refrigerate 4 hours before serving. Pair with Molly's Kitchen™ steak & cilantro empanadas.

