

CopyCat Bonfish Grill Chimichurri Sauce

Ingredients

8 cloves garlic, minced
1 tsp. plus Kosher Salt
1 tsp. oregano, dry leaves
1 tsp. black pepper, ground
1 tsp. red pepper flakes
Finely grated lemon zest from 3 lemons
4 oz. fresh lemon juice
1 bunch flat leaf (Italian) parsley
1 cup olive oil

Directions

Combine all ingredients in a food processor and pulse chop until all ingredients are approximately 1/8 inch in size.

Add Italian parsley and pulse chop until parsley is 1/8 inch in size. Add the olive oil and blend in quickly.

Allow the sauce to marinate for 30 minutes before serving.