

# 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.