

Zesty Garlic Scape Chimichurri



Ready in 8 minutes Serves multiples

Ingredients

- 4 Garlic scapes
- 3 cups parsley packed
- ¹/₂ yellow onion
- ¹/₂ red large red pepper
- ¹/₄ cup red wine vinegar
- ¹/₂ cup olive oil
- Cayenne pepper (optional)
- Salt and pepper to taste

Preparation

- 1. Place Garlic scapes into food processor (or blender) and process until finely chopped.
- 2. Add peppers and onion to food processor and process until chopped.
- 3. Remove parsley from thicker stems and add to the food processor until finely chopped.
- 4. Add olive oil, rice wine vinegar, and blend until smooth.
- 5. Add salt, pepper and cayenne to taste.
- 6. Delicious on wraps, chicken or sandwiches! Enjoy