Chimichurri Sauce

Made with fresh herbs, Chimichurri sauce is great with roasted summer vegetables. The sauce originates in Argentina and is simple to make. It can be used straight away but will store well in the fridge, though take it out for an hour before use.

**Ingredients:**

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1 small yellow pepper, seeds removed, roughly chopped

1 small red chilli, seeds removed (add more or less to taste)

1 or 2 garlic cloves, peeled (add more or less to taste)

20g fresh parsley, including any tender stalks

10g each fresh basil, tarragon and chives (or your choice of herbs)

1 tbsp white wine vinegar

150ml rapeseed oil

Salt and coarsely ground black pepper

**Method**

Put everything in a food processor and whizz until fairly smooth. You might have to give it a couple of stirs (take care) to get it going at first. Taste for seasoning.