



GREEN HARISSA

INGREDIENTS

2ea garlic

5ea jalapeno, seeded

3bu cilantro, picked

1c parsley, picked

2tsp cumin

2tsp caraway

1 1/2c Round Pond Italian Extra

Virgin Olive Oil

1/2ea lemon (juice and zest)

1tbsp kosher salt

DIRECTIONS

- Toast seeds on medium-high heat until fragrant, and place aside.
- Add garlic, jalapeno, lemon juice, spices and olive oil to blender and blend until fully pureed.
- Once mixture is homogenous, add herbs, salt, and lemon zest. Blend once again.
- Blend till silky smooth on high or pulse a few times for a more rustic texture.
- Sauce is ready! Use room temp or cold right away. If stored it will last 1-2 days, make sure to cover with plastic wrap touching the mixture on top to reduce risk of oxidation.