



Tunisian Chimichurri

Ingredients:

6 - 8 TBL extra virgin olive oil
4 cloves garlic, finely minced
Juice of 1 lemon
2 - 6 tsp Tunisian Harissa or Rose Harissa (mild to hot)
1 + ½ tsp cumin seeds, toasted in dry pan (optional)
⅓ cup cilantro, medium fine chop
⅓ cup flat leaf parsley, medium fine chop
⅓ cup mint, medium fine chop
6 green onions chopped
½ cup Kalamata olives, pitted and chopped
¼ cup capers
1 sweet red pepper, in small dice
2 stalks of celery, in small dice
Additional salt to taste

Instructions:

1 - Mix olive oil, garlic, lemon and Tunisian or Rose Harissa into a paste. The amount of oil you use is dependent on the amount of Harissa (6 tsp of Harissa would be hot)
2 - Stir in the remaining ingredients and mix. Adjust seasoning if needed.
3 - You can refrigerate for a few hours before serving, with the occasional stirring, to allow the flavours to mingle.
4 - Can keep refrigerated for a few days.

Spices Used: Tunisian Harissa
Rose Harissa

Prep Time: 20 mins