



Tunisian Chimichurri

Chimichurri is a zesty and herbaceous sauce that adds a burst of vibrant flavour to a variety of dishes. Its bright and tangy profile makes it the perfect companion for grilled meats, seafood, vegetables, or as a drizzle over rice or pasta. It's a versatile sauce that adds a delightful and refreshing kick to your favourite dishes.

You can also serve as part of a mezze spread or as a condiment with our Lamb Kofta with Arabian Baharat, or Moroccan Tajine with Ras el Hanout.

Tunisian Chimichurri

Spice up your chimichurri game. This is wonderful served on top of couscous, or alongside grilled chicken, fish, vegetables or meat.

- 6-8 tbsp extra virgin olive oil
- 4 cloves garlic (finely minced)
- 1 lemon lemon juice
- 2-6 tsp Tunisian Harissa (or)
- 2-6 tsp Rose Harissa
- 1½ tsp cumin seeds (toasted in dry pan (optional))
- ⅔ cup Cilantro (medium fine chop)
- ⅔ cup flat leaf parsley (medium fine chop)
- ⅔ cup mint (medium fine chop)
- 6 whole Green Onions (chopped)
- ½ cup Kalamata olives (pitted and chopped)
- ¼ cup capers
- ¼ cup Sweet Red Pepper (in small dice)
- 2 stalks celery (in small dice)
- salt (to taste)

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.

Side Dish
African & Levantine
Hot, Vegetarian

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:

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Spices Used: Tunisian HarissaRose Harissa

Prep Time: 20 mins