



# Zucchini Spread with Harissa

A great Tunisian addition to your tapas spread or charcuterie board.

## Ingredients:

1 lb zucchini, sliced or in half-moons

½ TBL caraway seed

½ TBL cumin seed

1 TBL lemon juice

1 TBL olive oil

½ TBL Tunisian Harissa OR Rose Harissa

1 crushed garlic clove

Salt to taste (Tunisian Harissa has some salt)

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## For Garnish

Chopped cilantro

## Instructions:

1 - In a pan over medium heat, sauté zucchini slowly until tender.

2 - Roast the cumin and caraway seeds in a dry pan for 1-2 minutes.

3 - Mix all ingredients and enjoy at room temperature or slightly cold.

4 - Keeps refrigerated for a few days.

**Spices Used:** Tunisian Harissa  
Rose Harissa