

Gjusta's Green Harissa

USER RATINGS

SERVINGS: MAKES ABOUT 2 CUPS

Schmear this on sandwiches, use it to marinate shrimp or chicken, or spoon a dollop onto eggs.

Ingredients

SERVINGS: MAKES ABOUT 2 CUPS

½ onion, halved

1 tomatillo, husk removed, rinsed

1 jalapeño, halved, seeds removed from 1 half

4 garlic cloves, peeled

1 tablespoon plus ½ cup olive oil

2 cups cilantro leaves with tender stems (from about ½ bunch)

2 cups parsley leaves with tender stems (from about ½ bunch)

2 cups trimmed arugula

2 tablespoons white wine vinegar

1 tablespoon chopped preserved lemon or 1 teaspoon finely grated lemon zest

Kosher salt, freshly ground pepper



Preparation

Preheat oven to 350°. Toss onion, tomatillo, jalapeño, garlic, and 1 Tbsp. oil on a rimmed baking sheet. Roast, tossing once, until vegetables are soft, 12–15 minutes. Let cool.

Purée vegetables in a food processor along with cilantro, parsley, arugula, vinegar, preserved lemon, and remaining ½ cup oil until smooth; season with salt and pepper.

Do Ahead: Harissa can be made 3 days ahead. Cover and chill.