

GREEN HARISA



INGREDIENTS

- 2 tablespoons cumin seeds
- 1 tablespoon coriander seeds
- 3 jalapeños, seeded, sliced
- 2 small scallions, sliced
- 1 small garlic clove, smashed
- 1/2 cup extra-virgin olive oil
- 1/2 cup flat-leaf parsley leaves
- 1/2 cup fresh cilantro leaves with tender stems
- 1/4 cup fresh lemon juice
- 1 teaspoon fine sea salt

PREPARATION

Lightly toast cumin and coriander seeds in a small skillet over medium heat, stirring often, until fragrant, 2-3 minutes; let cool. Purée seeds with jalapeños, scallions, garlic, oil, parsley, cilantro, lemon juice, and salt in a blender or food processor until smooth. *DO AHEAD: Harissa can be made 5 days ahead. Press a piece of plastic wrap directly onto surface of harissa. Cover and chill.*