

Green Harissa Paste

April 12th, 2025

Prep Time: 00:30

Cook Time: 00:00

Green Harissa paste is much milder than the traditional Tunisian red cousin. Green Harissa is similar to Chimichurri, but with a little added heat. This versatile flavorful paste can be used to flavor white meat and fish, or as a flavor enhancer for vegetables.

Ingredients:

- 1 dried Ancho Chile
- 1 Ounce Italian Parsley, removing the larger stems
- 1 Ounce Cilantro, removing the larger stems
- 1/2 Ounce Mint, removing the larger stems
- 4 Garlic Cloves, minced
- 2 Teaspoons Ground Coriander
- 2 Teaspoons Smoked Sweet Paprika
- 1 Teaspoons Ground Cumin
- 1 Teaspoon Caraway Seeds, roasted and ground
- 1/2 Teaspoon Salt
- 1 Large Lemon, juiced
- 2 Tablespoons Extra Virgin Olive Oil

Directions:

Place the Ancho Chile in a medium bowl and cover with near-boiling hot water.

Cover and set aside for half an hour while the Chile re-hydrates.

After the Chile become soft and pliable, drain the water. Remove and discard the stem and seeds.

In a blender, add the Parsley, Cilantro, Garlic, Lemon Juice, Paprika, Coriander, Cumin, Salt, and the Ancho Chile.

Pulse until well chopped.

Move to a medium mixing bowl.

Whisk in the Olive Oil, mixing by hand.

Serve at room temperature.

Store refrigerated, in an air-tight container, up to 1 month.