



## Recipes

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### Harissa Salsa

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 12

#### Ingredients:

8 1/2 oz. Roasted Red Bell Peppers  
42 oz. Canned Peeled Tomatoes  
7 each Whole Garlic Cloves, smashed  
9 oz. White Onions , diced  
1/2 cup Fresh Parsley , rough chopped  
1 tsp. Crushed Red Chili Flakes  
3 Tbsp. North African Spice  
Blend, see related recipe  
1 each Fresh Lemon , squeezed  
2 fl. oz. Extra Virgin Olive Oil  
Salt and Pepper to taste

#### Directions:

1. Combine all ingredients into a blender or food processor and pulse 5 times; salsa should have a slight chunky consistency. Reserve refrigerated.

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## Recipes

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### North African Spice Blend

Prep Time: 5 Minutes

Cooking Time: 4 Minutes

Serves 1

#### Ingredients:

- 2 1/4 tsp. Whole Cumin Seeds
- 1 1/4 tsp. Whole Coriander Seeds
- 1/4 tsp. Caraway Seeds
- 1/4 tsp. Crushed Red Chile Flakes
- 1/8 cup Ground Ginger
- 1/2 tsp. Granulated Garlic
- 1/5 tsp. Ground Tumeric
- 5/8 tsp. Paprika
- 3/4 tsp. Sea Salt , finely gound

#### Directions:

1. Place first 3 ingredients in a small sauté pan and toast over medium heat for 3-4 minutes or until fragrant. Remove and cool, and then transfer to coffee grinder or spice mill; grind to fine.
2. Combine ground spices with remaining ingredients and incorporate thoroughly.