



Smoky Harissa Paste

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1/2 each Roasted Red Pepper , large
- 1 oz. Tomato paste
- 1 1/2 tsp. Tomatoes paste
- 1/4 cup Cumin , ground
- 1 Tbsp. Cumin , ground
- 5 tsp. Cayenne
- 2 Tbsp. Smoked Paprika
- 1 1/2 tsp. Smoked Paprika
- 2 Tbsp. Caraway Seeds , ground
- 1 1/2 tsp. Caraway Seeds
- 1 Tbsp. Salt , kosher
- 1 tsp. Salt , kosher
- 5 oz. Vegetable Oil

Directions:

1. Combine all ingredients in a blender and blend on high until smooth. Reserve refrigerated.