

# Homemade Harissa Paste

From : Conlan Lang | Prep Time: 10 Minutes | Cook Time: 30 Minutes



## Directions

- Preheat oven to 450F
- Core and halve the bell peppers, place on baking sheet, and bake for 20-30 minutes, until skin is blistered and black.
- Skin bell peppers and add all ingredients to a container
- Use immersion blender to blend until a smooth paste. Should be slightly thick, but not as thick as tomato paste. Enjoy in soups, on bread/crackers, whatever floats your boat.

## Ingredients

- 3 red bell peppers
- 3 Tbsp Olive Oil
- 3 Cloves Garlic
- 3 tsp Cumin
- 1.5 tsp Coriander
- ½ Tbsp Crushed Red Pepper
- 3 Tbsp lemon juice
- 1 tsp honey
- Pinch of salt

## Notes

