



## *Moroccan Chermoula Sauce*



### **Ingredients:**

- ¾ teaspoon coriander seeds
- ¾ teaspoon cumin seeds
- 2 garlic cloves
- ¾ cup extra-virgin olive oil
- ¼ teaspoon finely grated lemon zest
- ¼ cup fresh lemon juice
- 1 teaspoon smoked paprika
- ¾ teaspoon kosher salt
- ¼ – ½ teaspoon crushed red pepper flakes
- 1 cup (packed) cilantro leaves with tender stems
- 1 cup (packed) parsley leaves with tender stems
- ½ cup (packed) mint leaves (optional)

### **Method:**

1. Toast coriander and cumin seeds in a dry small skillet, tossing occasionally, until very fragrant, about 2 minutes. Let cool, and then lightly crush with a heavy skillet.
2. Purée toasted seeds, garlic, oil, lemon zest, lemon juice, paprika, salt, and red pepper flakes in a blender until spices are ground and mixture is very smooth.
3. Add cilantro, parsley, and mint; process until well combined but slightly textured.

Do ahead: Sauce can be made 3 days ahead. Chill in an airtight container.