

Chermoula

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 15 minutes

Processing the ingredients

Add the herbs into a food processor, along with the spices, garlic, lemon juice, lemon zest, and salt, and process for about 10-15 seconds. The goal here is for all of the ingredients to be semi-pureed, retaining a bit of texture.

Step 1: Processing the ingredients

- 1 ½ cups parsley, washed, dried, and roughly chopped
- 1 ½ cups cilantro, washed, dried, and roughly chopped
- ¼ cup lemon juice
- 1 tsp lemon zest
- 4 cloves of garlic, roughly chopped
- 1 tsp cumin
- ½ tsp paprika
- ½ tsp cayenne pepper

Step 2: Adding the oil

- ¼ to ½ cup olive oil

Slowly add the olive oil and process for a few more seconds.

Store in an airtight container and refrigerate, up to one week. It can also be frozen; best used in two months.