

Harissa Peppers

Servings: 2

Prep Time: 5min

Cook Time: 10min



Ingredients

- 1 tbsp. olive oil
- 4 tbsp. harissa sauce
- 2 tsp. tomato purée
- 1 tsp. sugar
- 2 large red peppers; very finely diced
- 2 tsp. garlic; crushed
- 2½ tsp. ground cumin

Directions

1. In a large flat pan, sauté the red peppers on medium heat in the olive oil.
2. Add the harissa sauce, purée, sugar, garlic and cumin and sauté for about 10 min. until the peppers start getting soft.
3. Remove from heat and serve at room temperature.