

Creamy Chermoula Sauce

SERVES Serves 8 (Makes about 1 cup)

TIME 20 minutes

Why This Recipe Works

Garlicky, lemony, herby, spiced chermoula sauce, the oil-based condiment that's a staple for fish and seafood throughout North Africa, took on rich, lush body when we paired it with Greek yogurt, making it a particularly nice cocktail sauce alternative for poached shrimp.



Gather Your Ingredients

- ☐ ¼ cup lemon juice (2 lemons)
- ☐ 1 tablespoon honey
- ☐ ½ cup canola oil
- ☐ 3 tablespoons extra-virgin olive oil
- ☐ 2 garlic cloves, minced
- ☐ ½ teaspoon smoked paprika
- ☐ ½ teaspoon ground cumin

Instructions

1. Combine lemon juice and honey in blender. With blender running on medium-high speed, slowly add canola oil and olive oil until incorporated. Continue to process until mixture is smooth and creamy, 1½ to 2 minutes. Add garlic, smoked paprika, cumin, coriander, salt, and pepper and blend until combined, about 10 seconds. Add yogurt and blend until thickened to dipping sauce consistency, about 10 seconds. Transfer sauce to bowl and stir in mint and cilantro. Season with salt to taste.

- ☐ ½ teaspoon ground coriander
- ☐ ½ teaspoon table salt
- ☐ ⅛ teaspoon pepper
- ☐ ¼ cup plus 2 tablespoons plain Greek yogurt
- ☐ **4** teaspoons minced fresh mint
- ☐ **4** teaspoons minced fresh cilantro