

# Harissa Tahini Sauce

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Servings: 1/2 cup      Difficulty: easy

## Ingredients:

- 3 T tahini
- 3 T garlic infused EVOO (can use regular)
- 1 1/2 T harissa hot sauce
- Zest from 1/2 lemon
- Juice from 1 lemon
- 2-4 T water (depends on how thick you want it to be)
- 3 cloves minced garlic (about 1 1/2 tsp worth if you are using from a jar)
- Salt & pepper to taste

## Directions:

1. Add all ingredients (except water, salt, and pepper) to a food processor and pulse until smooth
2. Add water 1 T at a time until you reach desired consistency
3. Add salt and pepper to taste
4. Store in airtight container for up to a week in the fridge



*Please tag me on instagram [@celiacsweetie](#) if you make this, or comment on this blog– I would love to see your recreations! Also please reach out if you have any questions about the recipe.*

*xo, Celiac Sweetie*