**CHERMOULA**

**Ingredients:**

2 bunch coriander, washed and roughly chopped

1 bunch parsley, washed and roughly chopped

1 small red onion, peeled and roughly chopped

4 cloves garlic, roughly chopped

1 Lemon, juice of

1 Birdseye chilli, chopped

1tbs ground cumin

1tbs ground coriander seeds

1 tbs turmeric

½ tbs sweet paprika

180ml extra virgin olive oil

Salt and pepper to taste

**Method:**

Place all ingredients in a blender/nutribullet/thermomix and blend until a paste forms, taste, then adjust the seasoning (salt and pepper) if needed.

Store in a container for up to one week.

It is best if you make it the day before you need it so as to let the flavours develop overnight etc..

\*Note: stir through plain yoghurt for a creamier sauce