



— Enter a new
FLAVOUR
DIMENSION.

INSPIRATION GUIDE

**MINOR'S[®] HARISSA
SAUCE**

INSPIRATION

Welcome to our kitchen! As chefs, your creativity inspires us, and we want to return the flavour. Discover some of our best creative solutions to the challenges we face everyday in the kitchen - start here.

Harissa Shakshuka



Bring bold North African-inspired flavour to your menu with this Shakshuka recipe. MINOR'S® Harissa Sauce adds a balanced blend of chili heat and aromatic spices to the rich tomato base, creating a flavourful dish that pairs perfectly with eggs.

1. Heat oil over medium high heat. Add onions, peppers and season with salt and pepper. Cook until onions start to turn translucent.
2. Add the garlic and sweat until it starts to brown.
3. Add cumin and caraway seeds and toast.
4. Add MINOR'S® Harissa Sauce
5. Stir in the tomato paste and cook out acidity.
6. Add the tomatoes.
7. Simmer uncovered, until reduced by ¼.
8. When the sauce is reduced, stir in the herbs.
9. Make wells in the sauce. Break an egg into a cup and drop carefully into a well. Cover and cook until desired doneness.
10. Top with the crumbled feta, yogurt, and honey.

Ingredients: MINOR'S® Harissa Sauce, Oil, Yellow onion, sliced, Peppers, sliced, Garlic cloves, finely chopped, Cumin seeds, Caraway seeds, Tomato puree, Tomatoes, roughly chopped, Cilantro, roughly chopped, Italian parsley, roughly chopped, Eggs, Feta, crumbled, Yogurt, Honey, Salt, Black Pepper



To learn more about MINOR'S® Harissa Sauce
visit <https://www.nestleprofessional.ca/>

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Harissa Noodle Salad



Showcase the versatility of MINOR'S® Harissa Sauce with this vibrant noodle salad. Its bold chili heat and aromatic spices create a flavourful dressing that complements tender chicken, crisp vegetables, and rice noodles.

1. Create dressing by combining the ginger, garlic, MINOR'S® Harissa Sauce, oil and vinegar.
2. Toss the rest of the ingredients to create the salad. Dress with the MINOR'S® Harissa Sauce.
3. Adjust seasoning and serve chilled.

Ingredients: MINOR'S® Harissa Sauce, Rice noodles, cooked and chilled, Chicken, cooked and sliced, Bok choy, shredded, Carrots, shredded, Peanuts, toasted, Scallions, sliced, Cilantro, picked, Ginger, minced, Garlic, minced, Sesame oil, Rice wine vinegar

Hot Honey Harissa Fried Chicken Sandwich

Turn a menu favourite into a bold flavour experience with this Hot Honey Harissa Fried Chicken Sandwich. MINOR'S® Harissa Sauce brings a balanced blend of chili heat and aromatic spices that pairs perfectly with sweet hot honey and crispy fried chicken.

1. Toss all slaw ingredients in a medium bowl. Season to taste.
2. Toss fried chicken in MINOR'S® Harissa Sauce and honey to coat.
3. Place slaw on bottom bun, top with fried chicken previously tossed in MINOR'S® Harissa Sauce add pickled cucumber slices.
4. Serve with French fries with an aioli made of mayonnaise and MINOR'S® Harissa Sauce



Ingredients:

Sandwich: MINOR'S® Harissa Sauce, Brioche or potato bun, toasted, Fried chicken thigh, Honey, Sliced Cucumbers, quick pickled, optional.
Slaw: Green cabbage, shredded, Red cabbage, shredded, Scallions, sliced, Feta cheese, crumbled, Lemon juice, Red Wine Vinegar, Extra Virgin Olive Oil, Salt and Pepper. **Fries & Aioli:** French fries, Mayonnaise



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Harissa Roast Salmon with Yogurt Sauce and Herbed Grains



Elevate your menu with this Harissa Roast Salmon with Yogurt Sauce and Herbed Grains. MINOR'S® Harissa Sauce adds bold flavour and aromatic spice to the salmon, creating a balanced dish that pairs perfectly with creamy yogurt sauce and wholesome grains.

1. Preheat oven to 375°F. Place salmon fillets on a parchment lined sheet tray. Season with salt and pepper. Brush tops of salmon fillets generously with MINOR'S® Harissa Sauce
2. Transfer salmon to the oven. Bake for 12 to 15 minutes, depending on desired doneness and the thickness of the fillets. Finish by broiling for 2 minutes to caramelize the harissa top. Remove from oven, cover loosely with aluminum foil and rest.
3. While the salmon bakes mix together the bulgar wheat, parsley, mint, and pistachios. In a separate bowl create a simple dressing by mixing lemon juice, olive oil, MINOR'S® Harissa Sauce, and salt and pepper to taste. Dress the grain base lightly with the dressing and transfer to a serving dish.
4. In a separate bowl thoroughly combine the MINOR'S® Harissa Sauce, honey, and yogurt to create a simple yogurt sauce.
5. Place the rested salmon fillets on top of the grain salad, drizzle with the yogurt sauce, and garnish with lemon wedges. Serve!

Ingredients: MINOR'S® Harissa Sauce, Salmon Fillets, Salt, Kosher, Black Pepper, Ground, Bulgar Wheat, Cooked, Parsley, Chopped, Mint, Chopped, Pistachios, Toasted, Lemon Juice, Fresh, Extra Virgin Olive Oil, Honey, Greek Yogurt

Grilled Burger with Harissa Onion Jam

Give a classic burger a bold flavour upgrade with this Grilled Burger featuring Harissa Onion Jam. MINOR'S® Harissa Sauce adds a balanced blend of chili heat and aromatic spices to the onion jam, creating a savoury topping that complements the rich, grilled beef.

1. To make the jam: Sweat the onions until translucent, deglaze with beer and reduce by 3/4. Add Molasses and MINOR'S® Harissa Sauce reduce until jam consistency. Adjust seasoning. Cool and serve.
2. Assemble burger on bun with cheese and jam.



Ingredients: MINOR'S® Harissa Sauce, Burger, grilled, Bun, toasted, Yellow onion, medium dice, Molasses, Beer



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Grilled Chicken Harissa Bowl



Bring bold flavour to your menu with this Grilled Chicken Harissa Bowl. MINOR'S® Harissa Sauce adds a balanced blend of chili heat and aromatic spices that complement grilled chicken, fresh vegetables, and wholesome grains.

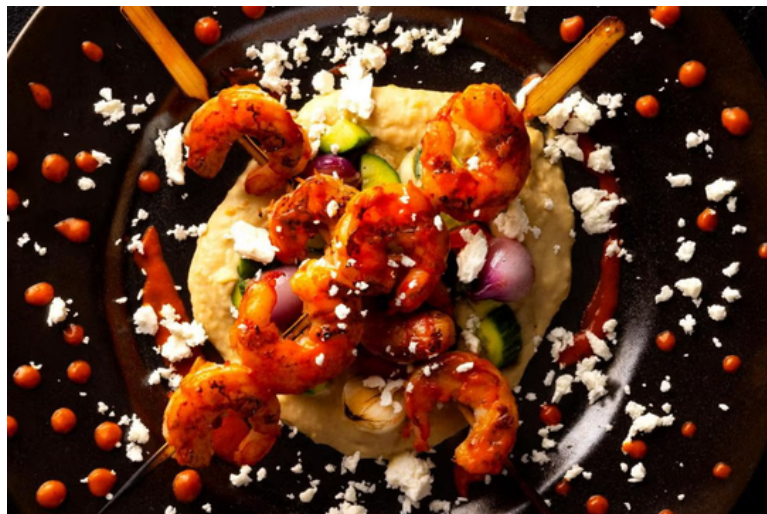
1. Toss the cucumbers, red onions, and tomatoes in red wine vinegar, olive oil, salt and pepper. Set aside.
2. Toss the grilled chicken with MINOR'S® Harissa Sauce, hot hold.
3. Place cooked quinoa in the base of a bowl. Top with grilled chicken and tomato salad.
4. Garnish with hummus and a drizzle more MINOR'S® Harissa Sauce if desired

Ingredients: MINOR'S® Harissa Sauce, Cucumbers, cut into half moons and sliced, Red onions, sliced, Tomatoes, deseeded and diced, Red wine vinegar, Extra Virgin Olive Oil, Salt and Pepper, Grilled Chicken, cubed, Quinoa, cooked, prepared, Hummus

Grilled Harissa Shrimp Skewers

Add bold flavour to your menu with these Grilled Harissa Shrimp Skewers. MINOR'S® Harissa Sauce delivers a balanced blend of chili heat and aromatic spices that enhance the natural sweetness of grilled shrimp.

1. Marinade the shrimp in MINOR'S® Harissa Sauce for at least an hour, preferably overnight.
2. To make the salad: combine the cucumber, onion, mint, lemon juice, extra virgin olive oil, salt and pepper.
3. Grill shrimp and serve on a bed of hummus topped with the cucumber salad.
4. Garnish with feta.



Ingredients: MINOR'S® Harissa Sauce, Shrimp, Hummus, Cucumber, medium dice, seeded, Pearl onions, peeled and charred, Feta cheese, crumbled, Mint, chiffonade, Lemon, Extra Virgin Olive Oil, Salt, Pepper



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