

CUCUMBER SALAD WITH HARISSA-YOGURT DRESSING

(from the Bewitching Kitchen)

¼ cup full-fat yogurt

1 to 2 tsp rose harissa paste

drizzle of olive oil

salt and pepper to taste

Persian cucumbers, cut in rounds, then quarters

yellow or red grape tomatoes, cut in half

black sesame seeds

Mix the yogurt, oil, salt and pepper, add the harissa paste and mix gently. Add the cucumbers and tomatoes to a bowl, mix with the yogurt dressing. Let it sit in the fridge for 30 minutes (if you have the extra time), sprinkle with sesame seeds right before serving.