
Roasted Vegetable Topping - Dukkah

Jessica D'Ambrosio, Melissa Gaman, Khallil Hymore and Steve Jackson

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1/4 cup pine nuts
1/4 cup chopped almonds
1/4 cup sesame seeds
1 teaspoon ground coriander
1 teaspoon Kosher salt
1/2 teaspoon ground cumin
pinch cayenne pepper
2 tablespoons olive oil

In a dry skillet, toast the pine nuts, almonds and sesame seeds. Let cool.

Place the mixture into a food processor. Add the coriander, Kosher salt, cumin and cayenne. Pulse until slightly chunky.

In a bowl, mix half of the processed mixture with the olive oil. Sprinkle over any roasted vegetables for flavor.

Reserve the remaining processed mixture for another batch.

Side Dishes

Per Serving (excluding unknown items): 860 Calories; 82g Fat (80.8% calories from fat); 22g Protein; 21g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 1891mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 1/2 Lean Meat; 14 1/2 Fat.