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## Harissa Tofu Pasta

### Harissa Paste

#### Ingredients:

- 12 mild to medium hot red chili peppers
- 1 tsp extra-virgin olive oil
- 1 tsp caraway seeds
- ½ tsp coarsely ground cumin seeds
- ½ tsp coarsely ground coriander
- ¼ cup water
- 3 large garlic cloves, finely chopped

#### Directions:

1. Preheat oven to 350°F
2. Remove stems from chili peppers and cut them in half. Remove all or some of the seeds if you want a milder harissa.
3. Heat water in small frying pan over medium heat. Add caraway, cumin and coriander and cook until fragrant, about 30 seconds. Stir so the spices won't burn.
4. Toss chili peppers, spices, water and garlic in a baking dish large enough to fit chili peppers in one layer.
5. Bake in the preheated oven until chili peppers are very soft but not burned, about 1 hr. Stir a few times to ensure even cooking. Let cool.
6. Transfer to a food processor and puree until paste-like but still a little chunky. Season as desired.

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#### Sauce Ingredients:

- ½ pack of organic firm tofu
  - 12 oz tomatoes (fresh)
  - 1 red pepper (optional)
  - 1 Tbsp harissa paste
  - 2 Tbsp nutritional yeast
  - Black pepper to taste
- Pasta, pasta water, fresh basil to top

#### Directions:

1. Start by preheating oven to 385°F
2. Add tomatoes, chopped pepper, harissa and black pepper to a baking dish, toss together and back for 25 minutes.
3. Boil pasta on stove.
4. To a blender, add ½ block tofu, nutritional yeast and 2 ladles of pasta water.
5. Once tomatoes and peppers are cooked, add to blender and blend until smooth.
6. Mix over cooked pasta, top with fresh basil & serve.