Sharsheret in the Kitchen: Zariz: 100 Easy, Breezy, Tel Aviv-y Recipes
with Adeena Sussman and Sharon Wieder, RDN

SMOKY TOMATO & WHITE BEAN DIP

Recipe by Adeena Sussman



Serving size / yield:
Makes 2 cups

Active time:
35 minutes

Total time:
40 minutes

Dips shouldn't cause a dip in your energy level, meaning simplicity is key. Here, all the main elements roast together on one sheet pan, a method that removes excess moisture, concentrates flavor, and helps the mixture absorb the mild spice and smokiness from the paprika and harissa that get added while the beans and tomatoes are still warm. Sage is the surprise element; it adds deep, dusky herbiness that enhances the proceedings. This is great with veggies or pita chips, and also works as a divine sandwich spread.

INGREDIENTS

- 3 cups (1 pound) cherry tomatoes
- One 15-ounce can cannellini beans, drained and rinsed
- 10 garlic cloves
- 6 large sage leaves, thinly sliced
- ½ cup olive oil, plus more for drizzling
- 1½ teaspoons kosher salt, plus more for seasoning
- ½ teaspoon smoked paprika
- 2 teaspoons Harissa (page 15 or store-bought), or more to taste
- Red Pita Chips for serving

DIRECTIONS

1. Preheat the oven to 350°F. Scatter the tomatoes, beans, garlic, and sage on a large rimmed baking sheet, drizzle with the olive oil and 1 teaspoon of the salt, and toss to coat. Roast, stirring once midway through, until the tomatoes begin to burst and have released some of their juices and the garlic is soft and golden, 30 to 35 minutes.
2. Cool, reserving 3 or 4 garlic cloves and 2 tablespoons of the tomatoes for topping. Transfer the rest to a bowl. Add the smoked paprika, harissa, and remaining ½ teaspoon salt and mash with a potato masher (or process with an immersion blender) until chunky-smooth.
3. Season with more salt to taste, top with the reserved garlic and tomatoes, and drizzle with olive oil. Serve with red pita chips. Dip can be refrigerated in an airtight container for up to 4 days.

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SUPER SEEDED CRACKERS

Recipe by Adeena Sussman



Serving size / yield:
Makes 15 approximately 2-inch crackers

Active time:
10 minutes

Total time:
40 minutes

You'll want to keep these gluten-free seeded wonders on hand for cheese plates, soups, salads, dips, and snacking. The dried onion flakes are something I've been eating since I was a kid, when my mom would crisp them in the pan to add to our omelets. Here they add an irresistible toastiness in combination with virtually every other seed you can think of. No flour here: Flax and tahini hold the crackers together like magic.

INGREDIENTS

½ cup raw sunflower seeds
½ cup pepitas (pumpkin seeds)
½ cup white sesame seeds
¼ cup ground flaxseed
¼ cup fine almond meal
¼ cup dried onion flakes
3 tablespoons poppy seeds
1 tablespoon nigella or black sesame seeds (or more white sesame seeds)
½ teaspoon kosher salt
½ teaspoon dried red pepper flakes
½ cup boiling water
3 tablespoons pure tahini paste

DIRECTIONS

1. Preheat the oven to 350°F. In a medium heatproof bowl, combine the sunflower seeds, pepitas, sesame seeds, flaxseed, almond meal, onion flakes, poppy seeds, nigella seeds, salt, and red pepper flakes. Add the boiling water, stir to incorporate, and let sit until the mixture has absorbed the water and holds together, 10 minutes. Stir in the tahini until incorporated.
2. Gather the mixture into a 5-inch disc and place it in the center of a large piece of parchment paper. Cover with another piece of parchment and roll out to ½-inch thickness (roughly 12 × 14 inches in size). Transfer to a baking sheet, peel off and discard the parchment, and bake until the edges are crisp and darkened and the center is dry, 19 to 22 minutes.
3. Cool completely and break into pieces. Crackers can be stored in an airtight container for up to 5 days, or frozen for up to 3 months, then thawed before using.