

ZUCCHINI HUMMUS

Hummus has to be one of my very favorite dips. While traditional recipes call for chickpeas, my version uses fresh zucchini. Enjoy this dip with your favorite raw crudités, or thin it out for a creamy salad dressing.
Makes 3 cups



INGREDIENTS

2 cups zucchini, diced (approx. 2 zucchinis)
3/4 cup tahini
1/2 cup lemon juice, freshly squeezed
1/4 cup olive oil
1 clove garlic, minced
1 1/2 tsp sea salt
2 tsp cumin powder

METHOD

In food processor fitted with s-blade, process all ingredients until smooth. Keeps up to 5 days. Serve with veggies or crisps.