



# GREEN TAHINI SAUCE

## INGREDIENTS

### GREEN TAHINI SAUCE

- 1 cup packed fresh herb leaves and tender stems, such as parsley, cilantro, basil, dill or a combination
- 1/2 cup tahini, well-stirred
- 1 medium lemon, juiced (about 3 tablespoons)
- 2 tablespoons water, plus more as needed
- 1 small clove garlic, peeled
- 1/2 teaspoon kosher salt, plus more as needed

## DIRECTIONS

- Place ingredients in a food processor bowl:
- Place the herbs, tahini, lemon juice, water, garlic clove, and kosher salt in the bowl of a food processor fitted with the blade attachment.
- Pulse ingredients in food processor:
- Process ingredients until very smooth and pourable, 1 to 2 minutes. Add additional water by the tablespoon, as needed, to thin the mixture out.
- The sauce should be pourable and have the consistency of creamy, regular-style yogurt (not Greek). Taste and season with additional salt as needed.