

Avocado Tahini Spread

There's nothing like slow, simple meals that allow for some autonomous assembly. One of my favorites centers around a loaf or two of whole grain bread and a mix of spreads and toppings.

If that sounds appealing, you might want to consider adding this bright green beauty to your own collection.

Adapted from Salma Hage, *The Middle Eastern Vegetarian Cookbook*

Ingredients

- 2 large or 3 small ripe avocados
- $\frac{1}{2}$ cup of fresh or frozen peas blanched and quickly cooled in an ice bath to preserve their color
- 2 heaping TBL of tahini
- Juice and zest from 1 large lemon
- 1 tsp of honey
- $\frac{1}{2}$ tea of toasted cumin seeds
- A handful of fresh mint leaves, a sprig reserved for garnish
- A handful of lightly toasted pine nuts

Combine all ingredients except pine nuts in a food processor and process until smooth. Serve in a small bowl topped with pine nuts and mint. Keeps well in an airtight container for several days.