

Zuchinni Baba Ganoush

This is one of those amazingly simple recipes with delightful complex flavors. Perhaps you could serve it alongside of this sourdough gluten free bread?

Ingredients

- 5 medium zucchini
- 3 heaping tablespoons of tahini
- A splash or two of olive oil
- Juice from two lemons
- Zest from 1 lemon
- 1 teaspoon of smoked paprika
- A clove of garlic and handful of mint (optional)
- Sea Salt
- Water to thin if needed

Directions

Broil zucchini whole on a rack in the middle of your oven for 45-60 minutes, or until they begin to collapse. Turn with tongs every 15 mins.

Allow to cool completely

Scrape flesh out of skins and into a colander, sprinkle with salt and allow to drain over a bowl.

In your food processor combine the remaining ingredients, withholding water until you see if it is needed to thin the dip. Add drained zucchini and pulse until blended.

Topping

- A handful of Pine Nuts
- 1 tablespoon of Vegan Butter

In a small skillet toast pine nuts over medium heat, add vegan butter and toss to coat. Use as a topping over the Baba ganoush