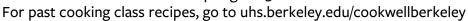
Spring Vegetables

Spring 2023





Tahini Green Goddess Dressing

Yields 1 ½ cups

Time 10 minutes

Vegan

Common Allergens Sesame

Recipe from The Mediterranean Dish

Ingredients

- 1 ½ cups packed fresh parsley, leaves and tender stems
- 1 1/2 cups packed fresh cilantro or basil, leaves and tender stems
- ½ cup packed fresh dill, or 1 to 2 teaspoons dry dill weed
- 1 green onion, trimmed, white and green parts, chopped
- 2 garlic cloves
- 1 teaspoon salt or to taste
- ½ cup tahini
- juice of 2 lemons
- ½ to 1 cup water
- Optional: 1-2 jalapenos, sliced, or red pepper flakes

Notes

- Lasts in the refrigerator up to 5 days.
- Use less water (¼-½ cup) for a dip for crudités or a sauce for sandwiches and wraps, or more water (¾ 1 cup) for salad dressing.
- Substitute other herbs if you'd like, such as cilantro, mint, or tarragon.



Instructions

- Add the fresh herbs, green onion, and garlic to the bowl of a large food processor fitted with a blade. (If making the hot version, add the jalapenos here as well). Season with a big pinch of kosher salt and red pepper flakes. Close the lid and run the processor to finely chop the herbs.
- 2. Add the tahini and lemon juice. Close the lid and run the processor again until well-combined. Stop and scrape the sides down. The mixture will be thick at this point.
- 3. Run the processor again, this time, drizzle water through the top opening. You will need anywhere from ½ cup of water to 1 cup of water until the mixture turns creamy and runny to your liking.
- 4. Taste and adjust seasoning to your liking. Use or transfer the green goddess dressing to a 12-ounce mason jar and cover tightly. Store in the fridge for up to 5 days.