

## Spring Vegetables

Spring 2023

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# 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
- ¼ 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 crudité's 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

1. 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 ¼ 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.