

mama ghannouj

Ingredients

- 3 zucchini
- 1 lemon
- 3 garlic cloves
- 3 Tbs tahini
- ½ tsp salt
- 2 Tbs plain yogurt

Instructions

1. Thinly slice the zucchini into strips.
2. Using either a grill or oven (heated to 400 degrees), cook the zucchini until it begins to release juices and appears soft, 10 - 15 minutes.
3. Once the zucchini cools, combine zucchini, garlic, tahini, salt and lemon in a food processor. Pulse until the dip is creamy but still chunky.
4. Transfer to a mixing bowl and fold in yogurt.
5. Serve with pita bread, vegetables or crackers.
6. Enjoy!

