

Grilled Zucchini Hummus with Fresh Basil

1 lb zucchini, cut crosswise on the bias, ½ inch-thick slices
2 T extra virgin olive oil
2 cloves garlic, peeled
2 T tahini
1 T lemon juice
½ tsp cumin
sea salt and pepper, to taste
5-10 fresh basil leaves

Preheat grill or grill pan to high heat. Brush zucchini slices with olive oil on both sides and place on hot grill. Cook for 3-4 minutes or until tender. Let cool.

In food processor, mince garlic. Add grilled zucchini, tahini, lemon juice, cumin, salt and pepper to taste and pulse until smooth. Add fresh basil leaves and pulse until blended. Serve with baby carrots or pita bread.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN