

Grilled Zucchini Dip

Ingredients

1 lb zucchini, cut crosswise on the bias into 1/2 inch thick slices
2 T extra virgin olive oil
2 cloves garlic, peeled
2 T tahini
1 T lemon juice
1/2 tsp cumin
Sea salt, to taste
Pepper, to taste
Fresh herbs, to taste

Preheat grill or grill pan to high heat. Slice zucchini into 1/2 inch thick slices. Brush zucchini with olive oil on both sides and season with salt. Place on hot grill and cook for 3-4 minutes or until tender. Let cool.

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

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN