



Spring Lime Green Tahini Dip

Serve with assorted vegetable plant protein snacks

- 1 cup tahini (see Kim's note)
 - 1 Tablespoon fresh lime juice
 - 1 clove garlic, peeled
 - 1 jalapeno pepper, stemmed, seeded
 - 1/2 cup chopped cilantro or parsley leaves
 - 3/4 cup water or as needed
 - Kosher salt; freshly ground black pepper to taste
 - 2 Tablespoons fine chopped peppered pistachios
- Serve with:** Assorted Plant Protein Veggie Snacks
Garnish: Cilantro sprigs

1. Combine tahini, lime juice, garlic, jalapeno peppers, and cilantro in a food processor; process to chop; add water slowly until smooth dip consistency. Season generously with salt and pepper to taste.
 2. Place in serving bowl; Sprinkle pistachios across dip. Serve with assorted plant protein veggie snacks or desired crudites, garnish plate with cilantro sprigs
- Serves: 6 to 8

Cook's Note: I served the dip on a platter, filled with Good Natured Veg ables! Veggie Snacks, Calbee Harvest Snaps Baked Green Pea Snacks, and Baked Red Lentil Snacks Tomato Basil.

Recipe Inspired by: Kim Kushner, *The Modern Table*, recipe-*Spicy Green Tahini* p. 44
Note: If tahini separates, immerse the sealed jar in hot water for 2 to 3 minutes to loosen it up or pop it in the microwave for a few seconds; then shake it to mix.

About the Recipe: If you love the flavor of Tahini, this will become of your favorite recipes. The dip is very mild with a light lime essence and fresh cilantro taste. If you want it spicy, add the jalapeno seeds to the dip. Serve it with crispy, wholesome vegetable snacks or your favorite crudites.