

Zucchini-Ganoush- An Easy Vegan Zucchini Recipe

Ingredients

- 1.5 lb. zucchini or summer squash
- 2 cloves garlic
- 1/2 lemon, juiced
- ¼ cup parsley, loosely packed
- 3 tbsp. olive oil
- 2 tbsp. tahini
- Salt and pepper, to taste

Steps

1. Turn the broiler of your oven on high. Place your zucchini or summer squash on a baking sheet, and transfer to the oven. Wait until most of the skin has blackened, and then turn your zucchini a quarter turn. Let the skin blacken, and turn, repeating and letting the skin burn on the remaining to sides so that most of the skin has burnt. The zucchini should also be fairly soft now. Remove from the oven and let cool.
2. Cut open the cooled zucchini, and scrape the flesh from the skin, discarding the burnt skins and transferring the cooked zucchini to a food processor. Add the lemon juice, garlic, parsley, olive oil, and tahini, and process until smooth. Taste and season with salt and pepper to your liking. Serve dip immediately, or refrigerate until consuming.

