

Tahini Sauce

Spicy sesame seed sauce
Sunny C



Ingredients

- $\frac{1}{2}$ cup tahini paste
- $\frac{1}{3}$ cup warm water
- $1\frac{1}{2}$ tbs lemon juice
- 2 garlic cloves, chopped
- 2 teas za'atar spice
- $\frac{1}{4}$ teas salt

Directions

1. Add tahini paste, lemon juice, and garlic to mini food processor and blitz until garlic is just blended.
2. Add za'atar spice, salt, and water to mixture and blend until smooth, adding more water if necessary to reach desired consistency.