Green Tahini Dressing

Ingredients:

- ¹/₂ cup sesame tahini
- 2 tablespoons shoyu or tamari
- 1 tablespoon ume plum vinegar
- $\frac{1}{2}$ bunch parsley chopped
- $\frac{1}{2}$ bunch scallions chopped
- $\frac{3}{4}$ cup of water (more or less)

Preparation:

- Put tahini, shoyu/tamari, vinegar, parsley and scallions in food processor.
- Blend and add water slowly to achieve desired consistency.
- 3. Platter the steamed greens and top with Tahini sauce or use as dipping sauce for crudité veggies.