

Green Tahini Dressing

Ingredients:

$\frac{1}{2}$ 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:

1. Put tahini, shoyu/tamari, vinegar, parsley and scallions in food processor.
2. 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.