

Green Tahini Dressing

This simple and versatile dressing is an excellent go-to for spring because it spices up everything from salads and steamed veggies to wraps and grilled tuna. It's perfect for party platters and foods that need a little extra zing without added sugar or other unhealthy ingredients.

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

Blend tahini, shoyu/tamari, vinegar, parsley and scallions in food processor, slowly adding water to achieve desired consistency.

Pour tahini dressing over steamed greens or use as dipping sauce for crudité veggies.

Dressing stays fresh in the refrigerator for three to four days.