

# Zucchini Hummus

written by The Recipe Exchange | August 3, 2016

## **Ingredients**

1-2 zucchinis (about 26 ounces total), ends trimmed and cut into large chunks  
1/2 cup tahini  
2 cloves garlic, peeled  
2 tablespoons olive oil  
1 tablespoon fresh lemon juice  
1 teaspoon ground cumin  
1 teaspoon coarse kosher salt  
Pinch of chili powder

## **Directions**

Steam the zucchini chunks in the microwave or in a steamer basket on the stove top until the zucchini is translucent and tender. Pour the zucchini into a colander and drain very well.

Add the zucchini and all the other ingredients to the bowl of a food processor (I think it would probably be fine processed in a blender, also) and blend until the desired consistency is reached. I like it fairly smooth.

Serve at room temperature or chilled with sliced vegetables and pretzels.