

Zucchini Hummus

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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.