

Guest Blog Recipe

Zucchini Hummus

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This time of year, fresh zucchini and summer squash become abundant. And sure, they're great on the grill or as a part of a kabob. But there's perhaps no better way to enjoy them than by making a delectable dip to enhance the other seasonal vegetables in your CSA.

This hummus requires very little time or energy to prepare so it's perfect for a snack or last minute addition to a meal. Also, because you'll be using the zucchini raw, you won't lose any of its vitamins or nutrients by cooking it. And with the addition of a heavy helping of roasted garlic, lemon juice and tahini paste, I can almost promise you've never had zucchini that tasted better.

For this recipe we picked up a medium-sized zucchini from Greensgrow's farmstand, but this is also a great way to use this week's summer squash from AT Buzby Farm in Woodstown, NJ.



Cook time: 30 minutes

Prep time: 10 minutes

Ingredients:

- 1 medium zucchini
- 6 TBL tahini paste
- 1 TSP salt
- Juice from 1/2 lemon
- 6 large garlic cloves
- 1 TBL olive oil



Directions:

Peel 6 garlic cloves and toss in olive oil, salt and pepper. Place in a small ceramic ramekin—or other small heat-resistant container—and cover with aluminum foil. Oven roast at 400F for

