

Paleo-Friendly Zucchini Hummus



SHORT STORY

Dip a couple chips, scoop a couple carrots, dress your salad, or liven up your main course with a few spoonfuls of this paleo-friendly zucchini hummus!

**TIME**

5 Min

**SERVES**

2-4 people

**COOK**

No Cooking

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INGREDIENTS

- 1 medium zucchini, peeled and chopped
- 1/4 cup freshly squeezed lemon juice
- 1/4 cup tahini
- 4 cloves garlic
- 1 Tbsp. olive oil
- 1 tsp. cumin
- 1/4 tsp. salt
- 1/4 tsp. pepper
- cilantro, to taste
- paprika, for garnish

INSTRUCTIONS

1. Blend together the lemon juice and tahini in a food processor until they have combined into a paste. If you want a thicker dip, add a little bit more tahini. For a creamy drizzle with a citrus punch, increase the amount of lemon juice.
2. Add zucchini, olive oil, cumin, garlic, cilantro, salt, and pepper and blend for at least 30 seconds, or until creamy.
3. Taste test your new hummus and add a dash of this or that to perfect the dip.
4. Pour into a serving dish, sprinkle with paprika, and add a few more sprigs of cilantro.
5. Grab your dipping weapons and take a stab at your new creation!