

## **Herb Tahini Lemon Dressing**

*Makes about 1 cup of dressing*

### **Ingredients**

1/2 cup tahini

1 whole lemon, juiced

1 handful fresh basil

3-5 leaves from green onion or garlic, roughly chopped (or other fresh herbs)

1 tablespoon olive oil

Salt and pepper to taste

Water as needed

### **Preparation**

1. Combine all ingredients in a blender or food processor and blend until smooth.\* If the mixture is too thick, add water until it is the consistency that you desire.
2. Serve as dressing on a garden salad or as a dip with raw veggies.
3. Store extra dressing in the fridge for up to a week.

\*You can also blend ingredients in a bowl with an emulsion blender or chop herbs very finely and mix with a whisk or fork.