

ROASTED GARLIC, LEMON, PARSLEY, AND TAHINI SAUCE



DIFFICULTY
EASY



TIME
25 MIN



SERVES
4

INGREDIENTS

1 Tbsp Olive Oil
16 Garlic Cloves
1/8th tsp Salt
1/2 cup roughly chopped Parsley Leaves
1/3 cup of Tahini Butter
1/4 cup Lemon Juice
1/4 cup Warm Water

DIRECTIONS

1. Preheat the oven to 350 degrees. In a baking pan, combine the olive oil and garlic. Place the pan into the preheated oven and roast the garlic for 20 minutes. Cool. You can roast the garlic up to a month in advance
2. Combine all of the ingredients except the water into a blender or food processor. Process until smooth. Adjust the consistency by adding a Tbsp of warm water at a time

NUTRITION FACTS PER SERVING

Calories: 173 **Fat:** 14.5g (Saturated Fat: 2.2g) **Carbohydrates:** 9g **Fiber:** 2.4g **Sugar:** 0.6g **Protein:** 4.5g



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