



Vegan tahini sauce

15'
Hands on

4-6
Portion(s)

1
Difficulty



Ingredients

- 2 clove(s) of garlic
- 100 g tahini
- lemon juice, of 1 lemon
- lemon zest, of 1 lemon
- 1/4 bunch parsley
- 3 tablespoon(s) chives
- 50 g olive oil
- salt
- pepper
- 100 g water

To serve

- spaghetti, of your choice

Διατροφικός πίνακας

Nutrition information per 100 gr.

361 Calories (kcal)	36.0 Total Fat (g)	5.1 Saturated Fat (g)	0.8 Total Carbs (g)
18%	51%	26%	0%
0.0 Sugars (g)	7.4 Protein (g)	2.8 Fibre (g)	0.34 Sodium (g)
0%	15%	11%	6%

Method

- In a food processor, beat the garlic with the tahini and the lemon juice until the mixture is homogenized and the garlic is dissolved.
- Finely **chop** the herbs and add them to the food processor.
- Beat for a while and then, add the olive oil by mixing, until there is a uniform paste.
- Add the salt, pepper, lemon zest, and water. If needed, add a little more water.
- Mix and **serve** with pasta and some extra herbs, if you want.