



## Roasted Zucchini & Chickpea Dip

### What to collect

Ingredients	Equipment
3 to 4 medium zucchini, cut into a rough dice	baking tray
1 medium red onion, peeled and chopped	chopping board
extra virgin olive oil	knife
salt/pepper	food processor
1 can chickpeas, drained & rinsed	spatula
2 cloves garlic, smashed, skin removed	juicer
2 tablespoons tahini paste	
3 tablespoons lemon juice	
About 3 tablespoons water	

### What to do

1. Toss zucchini and onion with 3 tablespoons olive oil and season generously.
2. Place on a baking tray covered with baking paper and roast until vegetables are tender and browned, about 20 minutes.
3. Add chickpeas, garlic, tahini and roasted vegetables to the bowl of the food processor.
4. With machine running, stream in a  $\frac{1}{4}$  cup olive oil, lemon juice and water and blend until smooth.
5. Add more water if mixture is too thick. Taste, adding more oil, lemon juice or seasoning if needed.
6. Serve with toasted flatbread or breadsticks.