

Tahini Yogurt Sauce

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Servings: 6

*1 cup Greek yogurt
3 tablespoons tahini
1 tablespoon lemon juice
1 tablespoon extra virgin
olive oil*

salt (to taste)

pepper (to taste)

GARNISH

*1 tablespoon pomegranate
seeds*

*1 tablespoon chopped fresh
parsley*

*1 teaspoon toasted cumin
seeds*

*1/2 teaspoon chipotle chili
powder*

salt (to taste)

pepper (to taste)

In a large bowl, combine the yogurt, tahini and lemon juice.

Top with the pomegranate seeds, fresh parsley, cumin seeds and chili powder.

Sprinkle with salt and pepper. Serve.

*Will keep in the refrigerator
for one day.*

Per Serving (excluding unknown items): 65 Calories; 6g Fat (81.8% calories from fat); 1g Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 9mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.