

Baked Zucchini with Tahini Sauce

Makes 4-6 servings

What you'll need...

3-4	medium zucchinis
3 tbsp	extra virgin olive oil, divided
1	medium cooking onion, finely diced
2-3	cloves garlic, minced
$\frac{1}{4}$ tsp	sea salt
$\frac{1}{2}$ tsp	allspice, or to taste
$\frac{1}{4}$ tsp	fresh ground black pepper
$\frac{2}{3}$ cup	tahini
$\frac{1}{3}$ cup	water
$\frac{1}{4}$ cup	fresh squeezed lemon juice
$\frac{1}{4}$ tsp	sea salt
$\frac{1}{2}$ cup	roughly chopped raw walnuts

What to do...

1. Preheat oven to 375F.
2. Slice zucchinis into 2cm thick rounds; place into single layer in bottom of large rimmed baking dish. Drizzle with half the olive oil. Season with salt and pepper to taste. Bake in center of oven for 10-15 minutes, or until starting to soften.
3. Meanwhile, heat olive oil in large skillet over medium. Add onions and sauté for 6-8 minutes or until softened and browned. Add garlic, salt, allspice and pepper; cook 2-3 minutes longer. Remove from heat and keep warm until needed.

4. In a medium glass measuring cup, whisk together tahini, water, lemon juice and salt until smooth.
5. Remove zucchini from oven when softened. Top evenly with caramelized onion mixture. Drizzle tahini sauce over to cover each round then sprinkle with chopped walnuts.
6. Return to oven for 10-15 minutes or until walnuts are browned and sauce is bubbly.