

Squash-aghanoush

2-3 summer squash, any color or variety,
roughly chopped
½ yellow onion, roughly chopped
3 garlic cloves, peeled but left whole
2 tbsp tahini
2 tbsp lemon juice
¼ cup carrot tops or parsley
Olive oil
Salt



I love a good dip. And this one is a good alternative to when you want baba ghanoush but really don't want to deal with eggplant skin. You can use any kind of summer squash you have on hand. Don't peel them. We need the skin to char and then we need the char to be part of the seasoning in the dip. This dip would also be good with a lot of white pepper, or chili flakes, or roasted garlic and pine nuts on top. I had planned to make homemade pita chips, but let's be real, I ate this dip with a spoon before I could make the chips. It would also be tasty with a fried, or poached egg on top. Or in a veggie wrap. Or with falafel. Or raw veggies. You get the picture.

Toss the squash, onion, and garlic in a generous amount of olive oil. Spread out on a sheet tray in a single layer. Roast at 425 degrees F, mixing the veggies around occasionally, until everything is deeply roasted, about 25 minutes.

While veggies are still warm, add them to a blender with all the other ingredients. Blend on high until everything is smooth. You can add a bit of water or more lemon juice if the texture is too thick. Taste, and adjust for salt.

Serve warm, room temp, or cold, in any way that you would serve hummus.