

# Herbed Tahini Dip

*Food Network Magazine*

*1/3 cup packed fresh mint  
1/3 cup cilantro  
1/3 cup parsley  
1 scallion, chopped  
3/4 cup tahini  
1/3 cup water  
juice of 1/2 lemon  
1 teaspoon Kosher salt  
lemon juice (for seasoning)  
salt (to taste)*

In a food processor, pulse the mint, cilantro, parsley, tahini, water, lemon juice and Kosher salt. Thin with more water, if needed.

Season with more lemon juice and salt.

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Per Serving (excluding unknown items): 1109 Calories; 97g Fat (73.5% calories from fat); 34g Protein; 45g Carbohydrate; 19g Dietary Fiber; 0mg Cholesterol; 2123mg Sodium. Exchanges: 3 Grain(Starch); 3 1/2 Lean Meat; 1/2 Vegetable; 17 1/2 Fat.