## **Creamy Zucchini with Tahini and Lemon**

Marygrace Taylor - Austin, TX Relish Magazine - July 2013

Servings: 18 Yield: 2 1/4 cups

1 medium zucchini, trimmed and cut into two-inch pieces

1/2 cup extra-virgin olive oil

1 clove garlic

1/4 cup lemon juice

2 tablespoons tahini

2 tablespoons water, plus more as

needed

1 tablespoon honey

1/2 teaspoon coarse salt

In a food processor or blender, combine all of the ingredients.

Whirl until smooth.

Per Serving (excluding unknown items): 69 Calories; 7g Fat (86.5% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 55mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.

Sauces

## Dar Carrina Mutritional Analysis

Calories (kcal):	69	Vitamin B6 (mg):	trace
% Calories from Fat:	86.5%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	11.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.4%	Riboflavin B2 (mg):	trace
Total Fat (g):	7g	Folacin (mcg):	4mcg
Saturated Fat (g):	1g	Niacin (mg):	trace
	<del>-</del>	Caffeine (mg):	0mg
Monounsaturated Fat (g):	5g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	1g	% Dafusa	በ በ%
Cholesterol (mg):	0mg		
Carbohydrate (g):	2g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0

1

Sodium (mg):	55mg	Vegetable:	0
Potassium (mg):	39mg	Fruit:	0
Calcium (mg):	10mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	3mg		
Vitamin A (i.u.):	39IU		
Vitamin A (r.e.):	4RE		

## **Nutrition Facts**

Servings per Recipe: 18

Calories 69	Calories from Fat: 60
	% Daily Values*
Total Fat 7g Saturated Fat 1g Cholesterol 0mg Sodium 55mg Total Carbohydrates 2g Dietary Fiber trace Protein trace	11% 5% 0% 2% 1% 1%
Vitamin A Vitamin C Calcium Iron	1% 4% 1% 1%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.