

## ZUCCHINI HUMMUS

*(slightly adapted from Divalicious)*

2 medium zucchini  
1/4 cup tahini  
1 tablespoon olive oil  
1 clove of garlic (optional)  
1/4 cup lemon juice  
zest of half lemon  
1/2 teaspoon salt  
1/2 teaspoon ground cumin

Combine all the ingredients in a food processor and process until smooth.

Taste and adjust the seasonings. I like to sprinkle a little smoked paprika on top of the dip before serving, but that is totally optional, of course! Ak-Mak crackers are the perfect carrier for this dip.