

LEMONY ZUCCHINI AND CHICKPEAS WITH TAHINI-SAUCE

(from the Bewitching Kitchen)

for the tahini-sauce:

1/3 cup plain full-fat yogurt

1/8 cup tahini paste

juice and zest of 1 lemon

2 tsp honey

salt to taste

water if needed

for the veggies:

3 small zucchini, sliced in half lengthwise, then thinly sliced

1 tablespoon olive oil

salt and pepper

juice of 1 lemon

1 can chickpeas, well drained and dried

olive oil to coat chickpeas

1 tsp smoked paprika

1/2 tsp cumin

salt to taste

fresh parsley

Make the tahini sauce: whisk all ingredients in a small bowl. Reserve.

Make the air-fried chickpeas. Coat them lightly with olive oil, add the spices and place them in the air-frier set at the highest temperature (usually 390F) for about 12 minutes. They should be crunchy and golden brown. Reserve.

Heat the olive oil in a 12-inch non-stick skillet, add the zucchini covering the whole surface, season with salt and pepper. Let the slices cook undisturbed until the side in contact with the pan is well seared. Move the slices around and cook until done. Sprinkle lemon juice all over, cover the pan for a minute, remove the lid, add the chickpeas and parsley. Serve immediately with the tahini sauce on top.