

RAW ZUCCHINI AND CHICKPEA SALAD WITH TAHINI YOGURT

(slightly modified from [Thebrookcook](#))

3/4 cup plain whole-milk yogurt

2 T tahini

zest from 1 large lemon, plus 1 tablespoon freshly squeezed lemon juice

1 1/2 tsp plus 2 T extra-virgin olive oil, divided, plus more to serve

Kosher salt and ground black pepper

15 1/2 ounce can chickpeas, rinsed and drained

2 T red wine vinegar

2 tsp za'atar

2 medium zucchini, quartered lengthwise and thinly sliced on a diagonal

1/4 cup lightly packed fresh mint, finely chopped

2 tsp dried dill

ground sumac, to serve (optional)

In a medium bowl, whisk together the yogurt, tahini, lemon zest and juice, 1 1/2 teaspoons oil, 1/2 teaspoon salt and 1/4 teaspoon pepper; set aside. In a large microwave-safe bowl, stir together the chickpeas, shallot, vinegar and za'atar. Cover and microwave for 90 seconds. Uncover and cool to room temperature, stirring occasionally.

When the chickpeas have cooled, stir in the remaining 2 tablespoons oil, the zucchini, mint, and dill. Taste and season with salt and pepper. Transfer the chickpea-zucchini mixture to a platter, spooning it around the edge. Scoop the yogurt mixture into a mound in the center of the chickpea-zucchini mixture. Drizzle with additional oil and sprinkle with sumac, if using.