

Lemon Tahini Sauce

This easy tahini sauce is versatile and delicious! Drizzle it over grain bowls, salads, falafel, and more. Or use it as a dip for pita chips or raw veggies. Keeps for a week in the fridge.



- ½ cup tahini*
- ¼ cup fresh lemon juice
- 6 tablespoons water, plus more as needed
- 1 small garlic clove, grated or pressed
- ½ teaspoon sea salt

In a small bowl, stir together the tahini, lemon juice, water, garlic, and sea salt. Season to taste. If you find the tahini sauce too bitter, add ¼ to ½ teaspoon maple syrup or honey to balance the flavor. If it's too sharp, add ½ to 1 teaspoon extra-virgin olive oil to mellow the flavor. If it's too thick, add water, as needed, to reach your desired consistency.

All recipes are available to download from our website!