

HAZELNUT TABOULI WITH TAHINI DRESSING ON ROASTED VEGETABLES



This week's recipe of the week was inspired by an Anthea Amore recipe and shared by store manager Kym. Hazelnut Tabouli on Roasted Vegetables with Tahini Dressing. The tabouli has a great consistency and has delicious Moroccan flavours and the Tahini Garlic Dressing is a perfect accompaniment on Roasted Seasonal Vegetables and Steamed Green Beans. Yum!

Hazelnut Tabouli

Ingredients

1/2 cup raw hazelnuts
1/4 cup chopped mint
1/4 cup chopped flat-leaf parsley
1/4 cup lemon juice
1 tablespoon cold-pressed olive oil
1/2 teaspoon quality salt
1/4 teaspoon cracked black pepper

Method

Process the hazelnuts in a food processor until nuts are roughly chopped.
Add mint and parsley and pulse until chopped.
Add juice, oil, salt and pepper and pulse until combined.
Spoon into a small bowl and set aside until ready to serve.

Tahini Dressing

Ingredients

1/4 cup raw tahini
1 tablespoon olive oil
2 garlic cloves
1/2 cup water
1 tablespoon of lemon juice

Method

Place all the ingredients in a blender and blend until smooth.

Serve Tabouli and Tahini Dressing with Roasted Seasonal Vegetables and Steamed Green Beans.