

ASPARAGUS WITH LEMON TAHINI SAUCE

GOES GREAT WITH...

Brown bread
and butter or
hot pitta

EXTRAS
#8

ALSO WORKS A TREAT WITH...

- Green beans or purple sprouting broccoli

RAISE YOUR GAME BY...

Using roasted tahini paste for a richer flavour



ASPARAGUS WITH LEMON TAHINI SAUCE

Prep
15 mins

Cook
15 mins

Heat



Serves

4

as a snack
or starter

This month we're celebrating the arrival of spring with a special Mezze Legend-flavoured asparagus dish. The lemon tahini sauce works really well in place of hollandaise sauce (which is usually served with asparagus in Europe), and the Mezze Legend blends add a really interesting and delicious new take on an old classic!

2 x 250g **bunches of asparagus** - thick, woody stems removed

1 **clove of garlic** - finely grated or crushed

2 **lemons** - 1 zested then halved for juicing, 1 cut into wedges to serve (optional)

100g **tahini** or use **nut butter** (with no added salt or sugar)

2 tbsp **extra virgin olive oil**

1 tsp



BIBER BLEND

1 tsp



KAMMUN BLEND

1 ¼ tsp



SUMAK BLEND

- 1 Blend the garlic with the tahini, juice of the lemon, 1 tsp **KAMMUN BLEND**, ½ tsp salt and 80ml water to a smooth, very thick sauce (add an extra splash of water if necessary)
- 2 Sprinkle a big pinch of **SUMAK BLEND** over the sauce then leave to one side
- 3 Mix the lemon zest with the extra virgin olive oil, 1 tsp **BIBER BLEND**, 1 tsp **SUMAK BLEND** and ½ tsp salt to a thick paste
- 4 Boil the asparagus in salted water for 3-4 minutes or until just cooked through
- 5 Toss the hot asparagus in the lemon zest paste then serve with the lemon tahini to dip, and the extra lemon wedges to squeeze over at the table