

AVOCADO TAHINI DIP

INGREDIENTS

4-5 ounces Arugula (about 1 bunch, partially destemmed)

2 Avocado, pit & skin removed

¼ Cup Tahini

1/3 Cup fresh Lemon Juice (about 1 large juiced)

½ teaspoon Ground Cumin

1 teaspoon Hepp's Smoked Salt

1 Tablespoon Agave Nectar

¼ Cup Olive Oil, divided

DIRECTIONS

Briefly cook Arugula in a sauté pan with 1 Tablespoon Olive Oil until wilted and bright green.

Transfer to a food processor and add remaining ingredients, except remaining oil.

Puree mixture for a minute, scraping down the sides with a spatula half way through.

With the motor running pour in remaining Olive Oil until incorporated.

Garnish with Smoked Paprika to serve.