

ROASTED ZUCCURI WITH HARISSA, CHICKPEAS, KALE, AND TAHINI YOGURT

Yield: 8 Portions

Ingredients	Amounts
<i>Tahini Yogurt</i>	
Tahini	4 Tbsp.
Plain Greek yogurt	4 Tbsp.
Lemon juice	4 Tbsp.
Garlic	½ tsp.
Ground cumin, a pinch	1 ea.
Water	3 Tbsp.
Extra-virgin olive oil	2 Tbsp.
Salt	as needed
Ground black pepper	as needed
 <i>Harissa Vinaigrette</i>	
Harissa	2 Tbsp.
Lemon juice	2 Tbsp.
Extra-virgin olive oil.	2 Tbsp.
 <i>Zuccuri</i>	
Zuccuri, cut into ½" x 1" pieces	1 lb.
Olive oil	1 oz.
Salt	as needed
Ground black pepper	as needed
Kale, cut in ½" strips	2 cups
Chickpeas, cooked, drained	1 cup
Red onions, small dice, rinsed	2 Tbsp.
Cherry tomatoes, halved	½ cup

Method

1. *For the Tahini Yogurt:* Combine the tahini, yogurt, lemon juice, garlic, cumin, and water in a food process. Process until smooth then slowly pour in the extra-virgin olive oil to emulsify. Season with salt and pepper.
2. *For the Harissa Vinaigrette:* Combine the harissa, lemon juice, and extra-virgin olive oil. Season with salt and pepper.
3. *For the Zuccuri:* Preheat a 400 °F oven.
4. Toss the zuccuri with olive oil, salt and pepper. Place on a baking sheet in a single layer and roast until golden brown and tender, approximately 20 - 30 minutes. Turn the zuccuri halfway through the cooking process.
5. Toss the warm zuccuri with Harissa Vinaigrette.

6. Place the kale in a large bowl, and season with salt. Gently massage the kale to tenderize.
7. Add the chickpeas, red onions, cherry tomatoes, and toss with a spoonful of harissa vinaigrette. Gently combine the zucchini and adjust the seasoning to taste.
8. *To Serve:* Smear the Tahini Yogurt on a platter. Place the zucchini mixture on top.