

Turquoise-Inspired Chopped Salad with Tahini-Lemon Drizzle

A very simple salad with vivid colors and Mediterranean flair, this is reason enough to keep a jar of tahini in the pantry. The salad is best served at room temperature the same day it is made.

Serves 4

3 bell peppers, different colors, stemmed, seeded, diced

1/2 English cucumber, seeded, diced

1/4 red onion, diced

1 tomato, seeded, diced

Handful of fresh herbs (basil, dill, Italian parsley, mint, or a combination), minced

1 tablespoon tahini

1-1/4 teaspoon lemon juice

1 tablespoon + 1 teaspoon hot tap water

Combine the vegetables and herbs in a large salad bowl. In a small bowl, whisk together the tahini, lemon juice, and hot water. Drizzle the dressing over the salad, and serve immediately.