



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Grilled Zucchini and Hummus Sandwiches

Makes 8 – 1/2 Sandwiches – can be served hot, cold or room temp

Ingredients:

4 pieces sourdough bread toasted, cut in half
4 Roma tomatoes, cut lengthwise
1 cucumber, cut in half and sliced length wise (1/4" thick)
1 head leaf lettuce, cleaned and cut width wise into pieces that match your bread size
1 sweet yellow onion, cut in half and sliced thin, sautéed until translucent and slightly caramelized
1 zucchini, cut in half and sliced length wise (1/4" thick), grilled (recipe below)
½ cup of hummus (store bought or see recipe below)
Salt and pepper
Olive Oil

Grilled Zucchini:

- Toss zucchini is salt, pepper and olive oil
- Place on grill at medium heat
- Two minutes per side

Hummus Recipe:

2 cups drained well-cooked or canned chickpeas, liquid reserved
¼ cup extra-virgin olive oil
2 cloves garlic, peeled
Salt and freshly ground black pepper to taste
1 tablespoon ground cumin
Juice of 1 lemon

Directions:

- Place all ingredients in food processor (or blender) except liquid and olive oil
- Begin blending and slowly add liquid
- Once desired texture is achieved (should be smooth and creamy with very few lumps) add olive oil
- Taste and adjust salt, pepper, cumin, lemon juice as you prefer

Assemble Sandwiches:

- Spread hummus on both sides of the bread
- On one side place 2 slices tomatoes, 2 pieces zucchini, one slice cucumber, onions and lettuce
- Top with other side of bread