**Tahini Sauce**

1/3 cup tahini paste 1 clove garlic, minced VERY finely

Juice from ½ lemon 1 tbsp. olive oil

¼ tsp. kosher salt 2-6 tbsp. lukewarm water

Pinch cumin 1 tbsp. fresh chopped parsley

Whisk tahini paste, lemon juice, garlic, and olive oil in a bowl until combined (it will be thick).

Add the water, 1 tbsp. at a time, until sauce is desired consistency. Stir in cumin and parsley. Taste and adjust with salt and lemon juice.

Pour tahini sauce over pita sandwiches; can also be used as a dip for raw veggies.