

*"Tastier with your touch
from iftar to suhoor .."*



*Fava Beans with
Lebanese Recipe*

SAUCE INGREDIENTS:

- Yogurt
- 4 tablespoons of Tahini
- Juice of ½ a lemon
- salt
- pepper

MORE INGREDIENTS:

- California Garden fava beans with the Lebanese Recipe
- Olive oil,
- Chopped up onion,
- Parsley
- Tomato chunks

PREPARATION:

- Add a little bit of olive oil in a pan, add the chopped onion and mix well
- Add the fava beans and mash it to your preferred consistency.
- Leave the fava beans on low heat for a few minutes while we prepare the sauce.
- Add all the sauce ingredients in the blender together until they're well mixed.
- Move the fava beans to a serving plate, top with the sauce, tomatoes, onions and parsley and serve for your family!



Serving size
4-6 across



Preparation Time
15-20 Min

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