

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



*Foul Dip*

#### INGREDIENTS:

- California Garden fava beans with the Egyptian recipe
- ½ cup of tahini
- ½ cup of chopped parsley
- ¼ cup of mint
- Olive oil
- 2 tablespoons of butter
- Peeled and crushed almonds.

#### PREPARATION:

- Start by mixing the fava beans, tahini, parsley, mint and olive oil together in a bowl
- In a pan, add the butter and almonds and mix well until the almonds are golden
- In a serving bowl, sieve the foul dip and top it with the crushed almonds and enjoy



Serving size  
4-6 across



Preparation Time  
15-20 Min



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