



## Vegan Baked Squash Blossoms

### Ingredients:

8-12 large Squash Blossoms  
1 Bunch Fresh Sage  
1-15oz can of Cannellini Beans, Drained and Rinsed (also reserve bean liquid)  
1 Clove Garlic  
2 Tablespoon Tahini  
2 Tablespoon Olive Oil  
1 teaspoon Dried Thyme  
1 teaspoon Red Pepper  
1 teaspoon garlic powder  
Juice of 1 Lemon  
½ teaspoon ground black pepper  
¼ teaspoon salt

### Instructions:

1. Preheat the oven to 350 degrees.
2. Make the White Bean Filling: Put the beans, garlic, tahini, oil, lemon juice and dry seasonings into a food processor or blender and blend until smooth and creamy.
3. Wash Squash Blossoms and carefully remove the stamen inside the blossom trying not to rip the petals of the flower.
4. Carefully open the flowers and place a sage leaf inside followed by 1-2 Tbsp of the filling mixture. Close each blossom and twist slightly to seal.
5. Place on a lightly greased baking sheet and bake for 10-12 minutes.
6. Serve immediately while warm.
7. Leftovers can be refrigerated for up to 5 days. Simply reheat the blossoms in the oven on a low heat or in a microwave until warm.

*Serves 4.*