

Vegan Sorghum Tahini Sauté

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE BY HARVARD UNIVERSITY

Servings: 30 **Serving Size: 8 oz.**

| Ingredients | Quantity | Measure |
|-----------------------------------|----------|---------|
| Tahini, paste | 6 | Ounces |
| Soy sauce, lite | 3 | Ounces |
| Kale, clean | 5 | Pounds |
| Sorghum | 1 | Pound |
| Garlic, peeled | 3 | Ounces |
| Onions, white, diced | 1 | Pound |
| Peppers, red, fresh | 1 | Pound |
| Olive oil, extra virgin | 4 | Ounces |
| Salt, kosher | 1 | Ounce |
| Black pepper, ground | 0.25 | Ounce |
| Tomato, sangria, heirloom, cherry | 1 | Pound |
| Summer squash | 1 | Pound |
| Ginger, minced | 2 | Ounces |

Preparation

1. Bring 12 cups of water to a boil. Add 4 cups of sorghum. Cover and lower heat. Cook al dente, 45 minutes to 1 hour. Check and adjust cooking time as needed.
2. Drain, rinse and cool sorghum. Set aside.
3. Mince garlic, dice peppers 1/2", dice summer squash 1/2". Heat flat top to 350 F. Add olive oil, once heated add garlic, ginger and onions. Sautee 20 seconds.
4. Add diced peppers, tomatoes and diced squash to flat top. Season with half salt and half peppers.
5. Add sorghum. Sautee until peppers and onions begin to sear. Add tahini. Toss ingredients on grill with spatula to incorporate tahini.
6. Add kale. Cook until kale begins to wilt. Finish with soy sauce. Adjust with remaining salt and pepper as needed.
7. Transfer to serving dish.