

GN - Sweet Potato Turmeric Hummus



Ingredients:

- 1 medium sweet potato
- 1 can of organic chickpeas (drained)
- 1/3 cup tahini
- 1 clove of garlic
- Juice of 1/2 a lemon
- 1/2 tsp each cumin + paprika (+ extra to top)
- 1 tsp turmeric
- A few T olive oil (*depending on desired consistency*)

Preparation:

1. Preheat oven to 375*
2. Wash and dry the sweet potato - pierce skin with fork a few times
3. Roast sweet potato ~35-45 min until very soft and easily pierced with a fork
4. Meanwhile, add all other ingredients to a food processor and blend (start with just 1-2 T of oil and add more as needed)
5. Once slightly cooled, scoop out sweet potato and add to the mixture - blend until well combined
6. Chill slightly and serve with veggies and crackers of choice

Tips:

- *Stores well in a glass container for up to a week in the fridge*
- *I recommend serving with toasted gluten free bread slices or pita (I like to slice and toast the Udis or Schar baguettes)*
- *I also love with Mary's Gone Cracks and a fresh veggie crudite (carrot, radishes, endives, cucumber) - raw olives pair nicely on the side as well*