

Roasted Sweet Potato Hummus

From – *Chef's Catalog*

2 medium sweet potatoes
1 Tbsp plus ¼ cup olive oil, divided
2 cloves garlic peeled and left whole
salt & pepper to taste
1 can garbanzo beans, drained and rinsed
½ tsp paprika

- Peel and cube sweet potatoes.
- Toss with 1 Tbsp olive oil, salt, pepper, and garlic.
- Roast at 375 for 45 minutes in a single layer on a baking sheet, until soft and slightly browned.
- Remove from oven and add to a food processor or blender.
- Add beans and paprika to food processor and blend together while drizzling in olive oil until desired consistency.
- Add additional salt & pepper to taste.
- Serve warm, room temperature or cold.



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