

## SQUASH HUMMUS



### Ingredients:

2	Cups	Roasted Squash (I used white acorn)
1½	Tablespoon	Olive Oil
1	15 oz. can	Chickpeas, drained and rinsed
½	Cup	Tahini
4	Cloves	Garlic
3	Tablespoons	Lemon Juice
2	Tablespoons	Water
½	Teaspoon	Salt
¼	Teaspoon	Ground Cumin
¼	Teaspoon	Smoked Paprika

### Directions:

1. Cut squash in half and scoop out seeds. Rub about ½ tablespoon olive on the rim and insides of squash halves.
2. Place oil side down on a parchment lined baking sheet and roast in a 350° oven for 25 to 35 minutes, depending on the size of the squash.
3. Remove from oven and cool. When cool enough to handle, scoop out 2 cups and place in a food processor with remaining ingredients. Blend until smooth, scraping down the sides of the bowl as necessary.