

Smokey Butternut Squash Hummus

Ingredients

- 1 cup roasted butternut squash (about ½ a medium-small squash)
- 1 can chickpeas, liquid drained
- 1 clove garlic
- ½ lemon, juice only
- 2 tbsp. tahini
- 1 tsp. smoked paprika
- Salt and pepper, to taste
- 2 tbsp. olive oil, optional

Steps

1. If you haven't already, roast your squash. Set the oven to 400F (200C), slice your squash in half, and place on a greased cookie sheet for 30 minutes. Remove from the oven, and scoop one cup of squash out.
2. Place the squash in the food processor, along with chickpeas, garlic, lemon juice, tahini, paprika, and olive oil, if using. Process until smooth. Add salt and pepper, to taste, and process again to stir. Serve with pita chips, crackers, vegetables, or anyway you like to eat your hummus.

