



## **Roasted Butternut Squash Hummus**

**The combination of squash and hummus makes this dip unique and fabulous.**

### Ingredients:

- 4 c (2 lbs) butternut squash, quartered with seeds and skin removed
- 2 Tbsp tahini
- 1 clove of garlic, minced
- ½-1 tsp salt
- 1 Tbsp olive oil
- 1 tsp ground cumin
- 1 Tbsp lemon juice

### Directions:

1. Preheat oven to 400.
2. Add squash and let it roast for an hour.
3. In a food processor, combine butternut squash, tahini, salt, garlic, olive oil, cumin and lemon juice.
4. Blend to a smooth consistency.
5. Taste for seasoning. You may need a bit more salt. You can play around with the texture of the hummus by adding olive oil or water. Blend again.

**Serves 6.**