

Roasted Turnip Hummus

Recipe



INGREDIENTS

- 2-3 cups diced turnips
- 1 tablespoon olive oil (for the turnips)
- sea salt and black pepper (for the turnips)
- 1 - 15.5oz can of chickpeas, rinsed and drained
- 1/4 cup tahini
- 1/4 cup olive oil (for the hummus)
- 2 cloves garlic, minced
- 1/2 lemon, juiced
- 1/2 teaspoon salt
- 1/2 teaspoon cumin



INSTRUCTIONS

1. Preheat the oven to 400 F and line a baking sheet with parchment paper.
2. Toss diced turnips in olive oil, salt and pepper, and spread in an even layer on the sheet. Bake for 20-30 minutes or until tender and slightly golden brown.
3. In a high-powered blender or food processor, combine the roasted turnips with the chickpeas, tahini, olive oil, garlic, lemon juice, sea salt, and cumin. Blend until smooth, adding more olive oil or water as needed to promote blending. You may also add some more lemon juice if desired.
4. Serve with fresh veggies, apple slices, bread or pita, and store in an airtight container in the refrigerator for up to 3 days.

Recipe adapted from <https://itsavegworldafterall.com/roasted-turnip-hummus/>