



ROASTED SWEET POTATO HUMMUS

INGREDIENTS

- 8 ea cloves Roasted Garlic
- 2 ½ Cups Canned Chick Peas
- 3 tbsp. Fresh Lemon Juice
- 3 tbsp. fresh Orange Juice
- 1 ea. Roasted Sweet Potato
- 2 tsp. Wakaya Perfection Ginger
- 3 tsp. wakaya Perfection Turmeric
- 2 tsp. Wakaya Perfection Turmeric, Ginger Sea Salt (pg #)
- 1/8 tsp. Cayenne Pepper
- 1 Cup Olive Oil

DIRECTIONS

1. Place the chickpeas into a strainer and drain them well.
2. Next place the sweet potato into a preheated 400 degree oven and bake for 40 min.
3. Place the garlic and half of the olive oil into a small saute pan and place into the oven. Roasting for 15-19 min or until golden brown. Remove and cool.
4. Place the chickpeas into a food processor bowl and pulse them until they form a smooth paste, gradually adding the olive oil and roasted garlic creating a smooth a creamy texture, scraping down the sides often.
5. Add a little lemon and orange juices and part of the peeled sweet potato pulp.
6. Repeat this process until all of the ingredients are used up.
7. Season with the Turmeric, Ginger and Sea Salt Blend, Cayenne to taste.