

# Butternut Squash Hummus

## Ingredients

- 1 bag Stacy's® Simply Naked® Pita Chips
- 1 ½ cups roasted butternut squash (half of a 2 ½ lb butternut squash)
- 1 ½ tsp olive oil (for squash)
- 1 tbsp olive oil (for dip)
- 1 ½ cups cooked chickpeas
- 2 tbsp tahini
- 2 garlic cloves, minced
- 1 lemon, juiced
- 2 tbsp water
- 1/2 tsp smoked paprika
- 1/4 tsp cumin
- Ground pepper

## How to make it

1. Preheat oven to 425°F.
2. Cut butternut squash in half then scoop out seeds.
3. Rub the one and a half tsp of olive oil on the inside of the butternut squash.
4. Place olive oil side down on a baking sheet and roast in oven for 30 minutes.
5. Remove from oven and let cool.
6. Once cooled, scoop out 1 ½ cups worth.
7. Add butternut squash, 1 tbsp olive oil, chickpeas, tahini, garlic, lemon juice and water to a food processor and blend until smooth.
8. Add spices to the mixture and blend.
9. Serve with Stacy's® Simply Naked® Pita Chips.



PREP  
TIME  
15 min



COOK  
TIME  
30 min



TOTAL  
TIME  
45 min



SERVING  
6-8

## Made with



Stacy's® Simply Naked® Pita Chips