

Spicy Chipotle Pumpkin Dip

Ingredients

- 1 bag Stacy's® Multigrain Pita Chips
- 1 package Sabra® Original Hummus
- 1 (15 oz) can pumpkin puree
- 2 chipotle chilies
- 1 clove garlic, minced
- 1 tbsp honey
- 1/4 tsp cinnamon
- 1/4 tsp cayenne powder
- 1/2 tsp cumin
- 1/2 tsp oregano
- 1 tsp chili powder
- Pinch of salt and pepper
- Dash of pumpkin seeds

How to make it

1. Using a food processor combine the Sabra and pureed pumpkin until blended.
2. Finely chop the chipotle chilies and using a medium bowl, combine with garlic, honey, cinnamon, cayenne powder, cumin, oregano, chili powder, salt and pepper.
3. Stir the majority of this mix into the hummus dip, leaving a bit out for adding to the top of the dip.
4. Transfer to your serving bowl and top with the remaining mix as well as a drizzle of olive oil and the pumpkin seeds.
5. Serve with Stacy's® Multigrain Pita Chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	6-8

Made with



Stacy's® Multigrain Pita Chips