

Sweet Potato Hummus



Recipe courtesy of Giada De Laurentiis

Show: Giada Entertains Episode: Football Picnic

Level: Easy

Total: 1 hr 15 min

Active: 15 min

Yield: 6 servings

Ingredients:

- 1 medium sweet potato (about 12 ounces)
- 1/3 cup olive oil, plus more for serving
- 2 cloves garlic, smashed and peeled
- 1 cup canned chickpeas, drained
- 1/4 cup toasted almond butter
- 1 tablespoon lemon juice
- 2 teaspoons kosher salt
- 1/2 teaspoon za'atar
- Pita chips, for serving

Directions:

- 1 Preheat the oven to 400 degrees F.
- 2 Place the sweet potato on a rimmed baking sheet and pierce it a few times with the tip of a knife. Bake the sweet potato until tender all the way through, about 1 hour. Allow to cool slightly.
- 3 In a small skillet over low heat, warm the oil and garlic until the garlic is lightly browned and soft, about 10 minutes. Set aside to cool.
- 4 In the bowl of a food processor, add the cooled oil and garlic, chickpeas, almond butter, lemon juice and salt and puree until smooth. Scoop the flesh of the sweet potato into the processor and puree again until combined and smooth, adding 1 to 2 tablespoons water if needed. Remove the hummus to a bowl and stir in the za'atar, leaving a little swirl. Serve drizzled with olive oil alongside pita chips as desired.



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