



Bulimba State School

Sweet Potato Hummus

Ingredients

500gm orange sweet potato 1 x 400gm tin chickpeas, drained ¼ cup tahini Juice of 1 lemon 1 garlic clove ¼ cup extra virgin olive oil ¼ teaspoon ground cumin

Method

Roast or boil the sweet potato until tender. Remove skin. Place all the ingredients in a blender and puree until smooth. Add a little of the chickpea water if you need to soften the mixture a little.

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