

Southwestern Winter Squash Hummus with O'Live A Little Roasted Butternut Squash Seed Oil

Ingredients

6 Cloves garlic
1/4 cup fresh cilantro
1/4 cup fresh lemon or lime juice
1 Tsp. citrus zest (from citrus above)
2 Tbsp. O'Live A Little Roasted Butternut Squash Seed Oil
4 Tbsp. Tahini Paste
1 lb. roasted winter squash or 1-15 oz. can of pumpkin/squash puree
2 Tsp. cumin
1 Tsp. sea salt
1/2 Tsp. chili powder
Toasted pumpkin seeds for garnish

Method

1. Put cleaned garlic cloves into food processor. Pulse until chopped fine.
 2. Place cilantro in food processor and pulse until finely chopped.
 3. Add all other ingredients (except pumpkin seeds) and blend until smooth
 4. Transfer to a bowl, cover, and refrigerate overnight
 5. At service, garnish hummus with additional pumpkin seed oil and pumpkin seeds
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Recipe provided by O'Live A Little Specialty Gourmet



Olive Oil & Vinegar on Tap to Taste and Take TM
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