

Butternut Squash Hummus with Pita Chips

Yields 4 servings



Kansas City

INGREDIENTS

Hummus

- 1 each – butternut squash, cut in half, deseeded
- ¼ cup – tahini
- 1 cup – extra virgin olive oil
- ¼ - 1 cup – water
- 1 tbsp. – white vinegar
- 1 tsp. – fresh sage, chopped
- ½ tsp. – cinnamon, ground
- Salt and pepper to taste

Pita Chips

- 8 each – pita, cut in wedges
- ½ cup – olive oil
- Salt and pepper to taste

Optional Garnish

- Drizzle of extra virgin olive oil
- Fresh chopped parsley
- Orange zest

METHOD OF PREPARATION

1. Pre-heat oven to 375 degrees F
2. Season cut side of squash with oil, salt and pepper.
3. On sheet pan, place baking paper down, then place squash cut side down and bake until squash is fork tender. 20-40 minutes.
4. While squash is baking, toss pita chips with all ingredients and bake until golden brown and crispy. Around 20 minutes.
5. Once pita chips are done, remove from oven and allow to air dry.
6. Once squash is done, remove from oven and remove skin.
7. Place meat of squash in food blender with all remaining ingredients, except oil.
8. Turn on high and slow drizzle in oil.
9. Season to taste.
10. Place hummus in bowl,

Enjoy!



CHEF NOTES

- Pita chips can be made day before if you would like.
- To make gluten free, sub gluten free chips and/or vegetable sticks in place of pita.

Bon Appétit!

— Chef Kyle Williams

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