

Chestnut Hummus

Ingredients

1 cup roasted chestnuts*
½ cup tahini
2 large garlic cloves chopped
½ cup of water
Juice from 1 lemon
½ tsp. cumin
¼ tsp. cardamom
¼ cup extra virgin olive oil
1-2 tblsp. plain Greek yogurt
Salt and pepper to taste

Preparation

Place all ingredients except Greek yogurt, salt and pepper in bowl of food processor with blade attachment. Mix until smooth. If hummus seems thick add ¼ cup of water until desired consistency. Add Greek yogurt and blend. Adjust taste with salt and pepper. Smooth onto serving dish, garnish with drizzle of extra virgin olive oil and chopped chestnuts.