

RECIPE



Getting Ready for the Super Bowl

Sweet Potato Hummus with Feta Cheese (adapted from Martha)

Ingredients

- 1 pound sweet potatoes, peeled and cut into small to medium size pieces
- 1 can (19.5 ounces) chickpeas, drained and rinsed
- 1/3 cup fresh lemon juice
- 1/4 cup peanut butter
- 1/4 cup olive oil
- 2 1/2 teaspoons ground cumin
- 2 garlic cloves, chopped
- Coarse salt and freshly ground black pepper
- 1/4 cup chopped fresh parsley
- 1 6/7 ounce block Feta Cheese, e.g. Sheep and Goat's Milk Blend, crumbled
- Plocky's Three Grain Tortilla Chips

Set a steamer basket in a large pot. Fill with enough water to come just below basket; bring to a boil. Add sweet potatoes; reduce to a simmer, cover, and cook until tender, 10 to 12 minutes. Transfer to a food processor. Or carefully microwave the peeled, chopped sweet potatoes then transfer to a food processor.

Combine chickpeas, lemon juice, peanut butter, olive oil, cumin, and garlic in the food processor. Puree, about 1 minute; thin with water if needed. Season with salt and pepper. Gently fold in the chopped parsley. Let cool and refrigerate up to 1 week. To serve put a dollop of hummus on each chip and top with crumbled Feta Cheese.

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