



Roasted Garlic and White Bean Hummus

SERVINGS: 4 PREP TIME: 5 min. COOK TIME: 5 min.

FROM THE KITCHEN OF: Chef Tom Moran, Hershey Park

INGREDIENTS

- 1 15oz. Can Cannellini Beans, drained and rinsed
- ¼ c. Tahini
- Juice of ½ Lemon
- Zest Of 1 Lemon
- ¾ Cup Roasted Garlic Puree
- 1 tsp. Ground Cumin
- 1 Tbsp. Salt
- 1-2 Tbsp. Water

- 1/3 C. Olive Oil

To Dish:

- 4-6 slices of your favorite crusty bread
- Hummus- from above
- 6 Large Brussel Sprouts, outer leaves removed and thinly sliced
- 2 tsp. Olive Oil
- Kosher Salt to taste

DIRECTIONS

1. Add the first eight ingredients into a food processor or blender.
2. Begin to puree bean mixture, and slowly drizzle in oil until hummus is a very smooth puree.
3. In a large sauté pan over high heat, add oil to pan until shimmering, add sliced brussel sprouts and season with salt. Allow the sprouts to caramelize, without stirring for 2-3 minutes, until a dark brown char is reached. Flip with a spatula and brown the other side until well caramelized. Remove from heat.
4. Toast your bread slices under a broiler, or in a toaster to your desired doneness. Spread hummus on each slice of toast and top with charred brussel sprouts.

