

## **SWEET POTATO “HUMMUS”**

*(inspired by several sources)*

1 pound sweet potatoes (two, medium-large)  
3/4 cup water  
1/4 cup tahini  
1 tablespoons olive oil, plus extra for drizzling  
2 tablespoons yogurt  
2 tablespoons lemon juice  
1 teaspoon paprika  
1/2 teaspoon ground coriander  
1/4 teaspoon ground cumin  
salt and pepper to taste  
toasted sesame seeds (optional)  
drizzle of olive oil (optional)

Prick sweet potatoes all over with a fork. Place them over a paper towel in the microwave and cook until very soft, 10 to 12 minutes. Allow the potatoes to cool down until you can handle them safely. Slice them in half, scoop the cooked flesh, discard the skins.

Place the cooked potato in the bowl of a food processor. Add the water, tahini, olive oil, yogurt, lemon juice, all the spices, and process until completely smooth. Adjust seasoning with salt and pepper

For best flavor, allow the hummus to sit at room temperature for half an hour or several hours in the fridge, bringing to room temperature before serving. Drizzle with olive oil and toasted sesame seeds, if desired.