

Grilled Sweet Potato and Thyme Hummus

2 sweet potatoes, peeled
3 T extra virgin olive oil, divided
½ tsp sea salt, divided
2 cloves of garlic, peeled
2 T sesame tahini
1 lemon, juiced
½ tsp cumin
pinch of cayenne pepper, to taste
fresh cracked black pepper, to taste
1 T fresh thyme

Preheat grill or grill pan to high heat. Slice sweet potatoes into $\frac{3}{4}$ -inch thick wedges. In large bowl, toss wedges with 2 tablespoons extra-virgin olive oil until coated and season with $\frac{1}{4}$ teaspoon sea salt. Place wedges on hot grill and cook for 5-6 minutes, turning once, or until potato is tender.

In food processor, mince garlic. Add grilled sweet potatoes, 1 tablespoon extra-virgin olive oil, tahini, lemon juice, cumin, cayenne, $\frac{1}{4}$ teaspoon salt and black pepper to taste. Pulse mixture until smooth. Add fresh thyme and pulse until blended. Serve with baby carrots or toasted pita bread.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN