

Savory Pumpkin Hummus

15 oz pumpkin puree
15 oz garbanzo beans, drained and rinsed
3 cloves garlic
Juice of 1/2 lemon
2 T tahini
1 T peanut butter, fresh ground
2 T olive oil
2 tsp ground cumin
1 tsp ground chipotle chili
Salt, to taste
1 bag of blue tortilla chips

Mix all ingredients in food processor until texture is smooth and add salt.
Dip chips in hummus and enjoy.

Recipe by Garden Chef Amanda Dew Manning



ATLANTA BOTANICAL GARDEN