

Best Butternut Chummus

Adapted from Leah Koenig

2 cups (one pound) butternut squash
1/3 cup tahini
1/3 cup extra-virgin olive oil
1 15 ounce can of chickpeas, drained (reserve liquid)
1 large garlic clove, coarsely chopped
Grated zest of 1 lemon
3 Tablespoons fresh lemon juice
1 teaspoon salt
½ teaspoon smoked paprika
1 teaspoon ground cumin
1 teaspoon za'atar
2 teaspoons olive oil for drizzling

1. Preheat oven to 375 degrees. Cut squash in half from top to bottom and remove seeds. Put squash in a parchment lined baking sheet and place two halves, flat sides down. Cook for about 45 minutes, or until fork goes easily into squash. Scoop out squash with a fork and measure out 2 cups.
2. When squash has cooled down a bit, combine with the following foods into a food processor: tahina, olive oil, drained chickpeas, garlic, lemon zest and juice, salt, paprika and cumin. Process all together until a thick paste forms, scraping down the sides with a spatula with machine off. With the machine on, slowly pour in 1/3 cup of the chickpea liquid and continue to process for about 2 minutes, until mixture is wonderfully smooth and creamy.
3. Transfer to a plate, and drizzle with olive oil and za'atar.