

Sweet Potato Hummus • 58 servings (½ cup)

INGREDIENTS	WEIGHT	MEASURE	METHOD	NOTES
			<p>① Preheat convection oven to 400°F or conventional oven to 425°F. Line a full sheet pan with parchment paper.</p>	<ul style="list-style-type: none"> • Offer as a condiment for falafel or as a substitute for hummus on the salad bar. • For a chunkier result, add the whole chickpeas to the mixing bowl with the sweet potatoes. • This recipe is easily cut in half.
Sweet potatoes	9 lb		<p>② Cut sweet potatoes in half and place cut side down on the prepared sheet pan. Bake until tender, about 45 minutes. Let cool slightly and peel. Place in a large stand mixer bowl.</p>	
Chickpeas, canned, rinsed and drained		1 #10 can	<p>③ Purée chickpeas in batches in a food processor fitted with a steel blade until they are the consistency of a thick paste. Add to the sweet potatoes.</p>	
Orange juice		1½ cups	<p>④ Add tahini (or sunbutter), orange juice, soy sauce, cumin, coriander, ginger, mustard, garlic powder and salt. Mix with a paddle attachment on medium speed until well blended, scraping down the sides of the bowl occasionally. Stir in parsley (if using).</p>	
Tahini or sunbutter		¾ cup		
Soy sauce		⅓ cup		
Ground cumin		3 Tblsp		
Ground coriander		3 Tblsp		
Ground ginger		3 Tblsp		
Ground mustard seed		3 Tblsp		
Garlic powder		3 Tblsp		
Table salt		1 Tblsp		
Chopped fresh parsley (optional)		1 cup		

