

Butternut Squash Hummus

INGREDIENTS

3 cup cubed butternut squash (or delicata squash)
1 can garbanzo beans, drained
1/2 cup tahini
3 Tbsp lemon juice
2 cloves garlic, minced
½ tsp ground cumin
½ tsp paprika
½ tsp coriander
½ tsp turmeric
Pinch cayenne pepper
3 tbsp olive oil
Salt and pepper, to taste

METHOD

1. Preheat oven to 400° F. Toss squash cubes with olive oil, salt, and pepper. Bake until squash flesh is soft, about 30 minutes.
2. In the meantime, sauté garlic in 1 tablespoon olive oil for about 2 minutes, until lightly toasted.
3. When squash is fully cooked, remove from the oven and let cool and blend with immersion blender (or food processor) with beans, tahini, lemon juice, spices, and remaining 2 tablespoons olive oil.
4. Blend until all ingredients are combined and mixture is smooth and creamy. Adjust seasonings to taste.
   RECIPE COURTESY OF: Alexandra Yesian, PhD, RDN

Purposeful Edna Valley...

is a partnership between Owner Laurie Sances & Ag Educator Wendy Minarik, long time SLO county residents.

In 2023 we saw an opportunity to put a mature olive grove into production to fund an endowment & business experiences for Ag students.

We are dedicated to manifesting this goal to deserving California students interested in furthering their training in agriculture science & education to realize their dreams.

Thank you for supporting our mission to empower the next generation of Ag leaders through access to quality education and opportunities for professional growth.