

Creamy Yummy Cauliflower Hummus



Karrie Billets

Ingredients

- 1 head of steamed cauliflower
- 2 T tahini
- 2 T extra virgin olive oil
- 1 garlic clove (roasted garlic brings even more flavor)
- Juice from 1 lemon
- Dash of salt and black pepper
- Pinch or two of cumin, smoked paprika, garlic powder, onion powder, turmeric, onion powder

Instructions:

Add all the ingredients into a food processor and blend until creamy.

Taste and add more seasonings, if desired.

Serve with grain free chips, crackers or slices of veggies.

You can also add some red pepper flakes or cayenne to spice it up.

Drizzle olive oil over the hummus and sprinkle with paprika.

The flavor combinations are endless.