



Sundried Tomato Cauliflower Hummus

Ingredients

- 1 medium cauliflower, florets chopped
- 1 tbsp. juice of lemon
- 1 tsp. ground coriander
- 1 tsp. ground cumin
- ¼ cup tahini
- 2 garlic cloves, minced
- 1.5 tbsp. olive oil
- 6 sundried tomatoes
- Serving ideas: top with parsley or sun-dried tomatoes and scoop with fresh, raw veggie slices (mini sweet peppers, cucumbers, celery sticks)

Instructions

- 1 Steam cauliflower in vegetable steamer basket until florets are tender, but not mushy. Approximately 10-15 minutes.
- 2 Transfer cauliflower and remaining ingredients into food processor. Puree until desired consistency is reached. If too thick, add a tablespoon of water, blend and check consistency.

modified from recipe at: <http://wholehogpaleo.com/cauliflower-hummus/>