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# Simply Seasonal

## Hummus Veggie Board

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## Hummus Veggie Board

### Hummus\*

Assorted vegetables\* (carrots,  
red onion, broccoli, cauliflower,  
sweet potato, cabbage,  
squash)

Olive oil

Salt & pepper

Toasted almonds

Chopped parsley or cilantro\*

### Directions

1. Peel vegetables as desired.
2. Cut into large pieces, toss with olive oil, salt & pepper and place on a baking sheet.
3. Roast at 400°F 15-20 minutes, or until done.
4. Spread and arrange hummus on a platter.
5. Add roasted veggies on top; sprinkle with almonds and chopped parsley.
6. Serve with a crusty bread.

\*can be found locally