

# Roasted Tomato and Garlic Hummus



*Makes 4 cups*

## Ingredients

- 1 pound tomatoes, cut in half
- 8 garlic cloves, cut in quarters
- 2 tbsp balsamic vinegar
- 1/2 tbsp shoyu
- 2 tsp dried oregano
- 2 tsp dried basil
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 cans chickpeas
- 2 tbsp tahini

## Directions

- Preheat oven to 400 degrees
- Place tomatoes cut-side up in a baking sheet lined with parchment paper. Insert the garlic pieces into the tomatoes.
- In a small bowl, combine the vinegar, shoyu, oregano and basil. Drizzle over the tomatoes. Sprinkle with salt and pepper.
- Bake for 40 minutes
- Add beans, salt, and tahini to a food processor. Pulse to break up.
- Add the tomato mixture to the food processor. Process until smooth. Add salt and pepper to taste.