

SUMMER HUMMUS PLATTER

Adjust vegetable quantities as needed for the number of people you are serving. The quantities below will serve 4 adults.

- 1- 10 oz. tub of your favorite hummus
- 1 red bell pepper, sliced
- 4 stalks celery, trimmed and sliced
- 2 yellow squash, sliced lengthwise in 1/4" slices
- 2 zucchini, sliced lengthwise in 1/4" thick slices
- 3 carrots, peeled and sliced
- 1 bunch of asparagus, trimmed
- olive oil
- kosher salt
- freshly cracked pepper
- red pepper flakes

On large platter, swirl hummus in a pool, drizzle with olive oil, and sprinkle with red pepper flakes. Arrange celery, carrots, and red bell pepper around hummus on platter.

On a rimmed cookie sheet, toss yellow squash, zucchini, and asparagus with a generous drizzle of olive oil. Sprinkle with kosher salt and freshly cracked pepper.

Heat grill and place squash and asparagus on grill. Cook until tender and nicely charred.

Arrange cooked vegetables on platter and serve immediately.

