

WASABI GREEN ONION MASHED POTATOES

- •3-4 lbs red skinned potatoes
- •1 8oz tub of Chickpea Chicks WASABI GREEN ONION Hummus
- •1/2 1 cup of plain 2% Greek yogurt or sour cream*
- *Can substitute vegan/dairy free sour cream.

DIRECTIONS

Boil potatoes in salted water until soft. Drain potatoes & put back into pot. Add the hummus & 1/2 cup of the Greek yogurt or sour cream (add more if needed). Mash/mix all together. Taste & check for seasoning.

Serves 4-6

Enjoy!

