



SMOKED TARO HUMMUS

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
HUMMUS	3	OZ (V)	
CUCUMBERS, 1/4" BIAS CUT	1.5	OZ (W)	
RADISH, 1/8" ROUND CUT	1	OZ (W)	
CHERRY TOMATOES	1.5	OZ (W)	
OLIVE OIL	2-JAN	TBSP	
SWEET POTATO CHIPS	8	EACH	
BABY ROMAINE, SMALL-MEDIUM SIZE	2	EACH	
PARSLEY, CHOPPED	2-JAN	TSP	
PITTED OLIVES	4	EACH	

PROCEDURE:

- 1 USING YELLOW SCOOP, SCOOP HUMMUS INTO THE MIDDLE OF THE SQUARE BOWL. GARNISH HUMMUS WITH OLIVIE OIL AND PARSLEY.
- 2 IN ANOTHER SQUARE BOWL, NEATLY PLACE THE VEGETABLES.
- 3 ON A SMALL RECTANGLE PLATE, PLACE THE TWO SQUARE BOWLS. USING THE BOWLS AS A VICE, PLACE THE CHIPS IN BETWEEN THEM TO HOLSTER THE CHIPS & KEEP THEM IN PLACE.
- 4 ON A RAMEKIN ADD PITTED OLIVES.