



*cara price*

## ROASTED POBLANO PEPPER DIP

### INGREDIENTS

- 3 poblano peppers, seeded & cored
- 1 large Japanese sweet potato, baked
- 1 jalapeño, seeded
- 4 cloves garlic
- 2 tablespoons tahini
- 1 tablespoon lime juice
- 1 teaspoon salt
- 1 teaspoon cumin
- 1/4 cup, divided
- 1/2 cup raw cashews, soaked for 30 minutes
- 1/2 cup raw kale, finely chopped

### DIRECTIONS

preheat the oven to 425°.

peel & cube the sweet potato. then cut poblano peppers inot 2" size pieces & place along with potato in a baking dish.

pour 1/4 cup olive oil over the peppers & roast for 40 minutes. stir once or twice during cooking.

drain the cashews & add baked sweet potato, roasted peppers, including the oil from the pan & all other ingredients to the bowl of a food processor.

turn on the processor until the mixture is smooth.

serve immediately, warm or refrigerate for up to 4 days. can be served cold.