

Hummus Bowl with Black Garlic Labneh and Roasted Tomatoes

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Ingredients

4 oz cherry tomatoes
4 oz new potatoes (par boiled)
2 tbsp extra virgin olive oil
10 oz hummus
1-2 tbsp za'atar
flakey sea salt & freshly cracked black pepper (to taste)

Black Garlic Labneh

4 oz labneh
6-8 cloves black garlic
1 tbsp extra virgin olive oil
2 tbsp za'atar

Instructions

Fry/roast/grill the cherry tomatoes with a bit of olive oil until they are bursting and slightly charred here and there. It takes about 5 minutes on the stove top (high heat) or 10 minutes grilled or in the oven (top shelf with the broiler setting on).

For the new potatoes, cook them up the same way as the tomatoes, a splash of oil and high heat.

Make the black garlic labneh by mashing the garlic cloves with a fork and a tablespoon of olive oil. Mix this in with the labneh and season with za'atar.

To plate: spoon the hummus onto plates or bowls, then top with the labneh. Divide the tomatoes among the plates. Top the dishes with some za'atar, flaky sea salt, and freshly cracked black pepper.

You can garnish the dishes with some edible flowers and/or fresh herbs. Serve the hummus bowls with crispy potatoes or toasted pita.