**Raw Paleo Friendly Hummus**

*Loved this! I will definitely use this when entertaining! The Hummus will be lighter and easier to digest because of the zucchini base instead of the chickpeas. I have even used it as a salad dressing by thinning it down with a little water*.

**6-8 servings**

**Ingredients**

2 zucchinis chopped.

1/2 cup tahini.

2 tablespoons nutritional yeast.

Half cup fresh lemon juice

3 garlic cloves, chopped

2 ½ teaspoons sea salt or Himalayan salt.

1/8 tsp Cayenne

**Directions.**

Blend all the ingredients in a blender until smooth.

Dip celery, red peppers and cucumbers in the hummus for a great snack or appetizer.

*Recipe inspired by Kimberly Snyder*