Less than 45 minutes

Serves 4

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## Ingredients:

- 2-3 bulbs garlic
- Glug olive oil
- 2 tubs (120g each) PnP hummus
- Salt and milled pepper
- 1 loaf sourdough or ciabatta bread, sliced and toasted
- 2 Tbsp (30ml) dukkah (or toasted, chopped cashew nuts with a pinch of cumin)

## For serving:

- 1 packet (200g) asparagus or green beans, grilled
- ½ jar (100g) marinated artichokes (optional)
- Shaved cold meat (optional)

## Method:

- 1. Preheat oven to 200°C.
- 2. Cut tops off garlic bulbs just enough to expose cloves.
- 3. Drizzle with oil and wrap in foil.
- 4. Grill for 25-30 minutes until golden and soft.
- 5. Squeeze out garlic pulp and blitz with hummus. Season.
- 6. Spread hummus on toasts and sprinkle with dukkah.
- 7. Serve on a platter with asparagus, artichokes and salami, if using.

Complete your date night with this drink, main and dessert:



Vanilla and granadilla rum cocktails



Creamiest wild mushroom risotto



Chocolate brownie cookies