WHOLE FOODIE CHALLENGE – OH SHE GLOWS REVIEW LIST

RECIPE: Ode to Toast with Classic Hummus

CATEGORY	SCORE/COMMENTS
Ingredients	SCORE: 5/5
How easy were the ingredients to find? Did I have on hand already? Are ingredients transferable to other recipes? Were the ingredients easy to cook and prepare?	Very easy to assemble, I had all the ingredients already on hand (but forgot about the hemp and sundried tomatoes on my travels)
Preparation	SCORE: 3/5
How easy was the recipe to follow and prepare ingredients? Were there steps missing, or not well explained?	The hummus requires a food processor and for the best results, dry chickpeas that you soak. So it's a bit of a process to prepare
Cost	SCORE: 3.5/5
Was the item fair in price? Were there ingredients that could have been swapped for cheaper ingredients?	Fair in cost, although avocado, sundried tomatoes and hemp hearts run a bit more on the expensive side
Time	SCORE: 4/5
Did it take the amount of time indicated? Was it time consuming? Did it take only one day to prepare?	Yes doesn't take much time to prepare once the hummus is made – and it makes a lot!
Appearance	SCORE: 4/5
Did the end product look appealing? Did it have a good smell?	Yes, it is a great final product and smells very garlicky!
Taste/Flavor	SCORE: 5/5
How did finished recipe taste? Did flavors require modifying? Was there a secondary person to take a taste test? ;)	Great overall taste and flavor, very rich ingredients and subtle tang with the sundried tomatoes
Texture	SCORE: 5/5
Was there a good amount of texture in the meal? Were their competing elements that distract from the recipe?	Great texture, the hummus is smooth and hearty next to the crunchy bread
Satiety Level	SCORE: 5/5
Did I feel fulfilled at the end of the meal? How long was it after eating the recipe until I had to eat again?	Wow, I underestimated how filling this is
Nutrition	SCORE: 5/5
How much of the daily recommendations of protein/fat/carbohydrates were in the meal? Were there any high allergens in the meal? Any ingredients that could be omitted?	20 grams of protein in this meal, with 85% of it containing healthy fats, it is a great meal to have post workout or mid-day.
Longevity	SCORE: 5/5
Could this item be made into a leftover? If so, how does it taste the next day, the day after? Are there certain instructions that need following (ie. keep in freezer?)	This can be stored for sure, and even hummus can be frozen as it makes a lot

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OVERALL SCORE: 44.5/50

