

Hummus

Ingredients:

1 ½ cups roasted chickpeas
¼ cup fresh lemon juice
¼ cup tahini
2 small garlic cloves, minced
3 tablespoons extra-virgin olive oil
½ teaspoon ground cumin
Salt to taste
3 tablespoons water
Ground paprika for presentation

Directions:

In a food processor, combine the tahini and lemon juice and mix for 1 minute. Smooth the mixture with a rubber spatula and process for another 15 seconds. Add olive oil, garlic, cumin, and a dash of salt and process for 30 seconds, scraping the sides with the spatula as needed. Then process for another 15-30 seconds. Add half of the chickpeas and process for 1 minute. Scrape sides and bottom of the bowl, then add remaining chickpeas and process until smooth.

Drizzle olive oil in a circular motion on the top of the hummus and sprinkle paprika around it.