

CREAMY HUMMUS

MAKES 2 CUPS

2 cans chickpeas, drained and rinsed

¼ cup tahini

3 medium cloves garlic, crushed

2 tablespoon fresh lemon juice

1 teaspoon ground cumin

¼ cup olive oil

Water

Salt and pepper to taste

Paprika

Combine chickpeas, tahini, garlic, lemon juice, and cumin in a food processor. Pulse to break up.

Slowly drizzle in the olive oil and water - start with ¼ cup water and continue adding until you get the right amount of smoothness for your liking.

Season with salt and pepper. Drizzle with extra olive oil and paprika to serve.