



Best Hummus

Oscar · 29/09/2024



Prep Time

32

Difficult

Medium

Servings

2 cups

Description

I make this hummus at least once a week its so simple to make in just 10 minutes yet it tastes delicious I got this recipe from my late grandfather who was of Lebanese descent Serve with warm pita bread

Ingredients

- - 1 (15 ounce) can chickpeas
- drained - 3 tablespoons tahini - 2 tablespoons olive oil - 1 tablespoon fresh lemon juice - $\frac{1}{4}$ cup water - 3 cloves garlic
- crushed - $\frac{1}{2}$ teaspoon ground cumin (Optional) - 1 pinch paprika - 1 sprig fresh parsley
- chopped

Instructions

1. Place chickpeas
2. tahini
3. olive oil
4. lemon juice
5. water
6. garlic
7. and cumin into a food processor and process until smooth
8. about 1 minute. Transfer to a bowl and sprinkle top of hummus with paprika and fresh parsley. Cook's Note
For thinner hummus
9. add a little more water or even the liquid from the chickpeas. I find 1/4 cup water with totally drained garbanzos is perfect; after refrigeration
10. it will thicken up.