

Classic Hummus

Prep Time: 15 Minutes | Makes: 2 cups

Ingredients

- 1 (15-ounce) can chickpeas
- 1 garlic clove, peeled and sliced, or 1/4 teaspoon garlic powder
- 1/2 cup sesame tahini
- 1/2 teaspoon ground cumin
- 1 teaspoon kosher salt
- 2 tablespoons warm water
- 1/2 cup olive oil
- 1/4 cup fresh lemon juice



Directions

- Put the chickpeas and garlic in the bowl of the food processor fitted with a steel blade and process until the chickpeas are finely chopped.
- Add the tahini, cumin, and salt and process until combined.
- Add the water, oil, and lemon juice and process until it is silky-smooth. Add an extra tablespoon of water if it's not as smooth as you like. Now taste the hummus: does it need a pinch of salt or squeeze of lemon? If so, add it and then taste again.
- Serve right away or cover and refrigerate up to 4 days.

