

## Hummus

Serves 4-6 as an appetizer

### Ingredients

- 1 can (15oz) garbanzo beans
- 1/3 cup fresh squeezed lemon juice, seeds removed
- 1/3 cup tahini
- 1/2 teaspoon kosher salt
- 2 garlic cloves
- 3 tablespoons extra virgin olive oil
- 1/4-1/3 cup cold water
- 1/4 cup kalamata olives, pitted (optional)

### Instructions

1. Rinse and drain garbanzo beans. Place beans in a food processor and process for 1-2 minutes. Stop and scrape the sides, process 30 seconds longer.
2. Add lemon juice, tahini, salt, garlic and olive oil. Process for 1 minute, scrape bowl then process another minute. Scrape bowl then with motor running add water slowly until desired consistency is reached. Add more salt if needed.
3. If making olive hummus, add olives to hummus and blend for about 30 seconds or until olives are mixed in.

Recipe Source: Chef Kelsey