

Lemon Garlic Hummus

Nutty, creamy and so delicious, this hummus is the perfect sandwich spread or fresh veggie dip. Add a tablespoon or two of Toasted Sesame Oil to bring a new rich nuttiness to your standard hummus! Don't forget to shell the chickpeas to ensure the ultimate creaminess.

1 14oz can chickpeas
¼ cup garlic-infused olive oil
2 Tbsp lemon infused olive oil
½ cup tahini
2 tsp Toasted Sesame Oil (optional)
1 tsp sea salt
¼ cup water, as needed

Place the chickpeas in the bowl of a blender, plus a few times to break them up. Add the remaining ingredients and blend until smooth and creamy. To make a smoother hummus that is not thick, add some water and blend to desired consistency.

Hummus will keep in an airtight container in the fridge for up to one week.