

SOMETHING YUMMY: HUMMUS

Few foods are as easy to make, as delicious, and as Israeli as a good hummus. So get that food processor ready and get ready for a tasty Israeli treat.

Ingredients

- 15 oz can chickpeas/garbanzo beans, drained and rinsed
- 4 Tbsp water
- 2 Tbsp extra virgin olive oil
- 1 Tbsp lemon juice
- 3/4 tsp ground cumin
- 1/4 tsp salt
- 1 clove garlic, minced

Instructions

1. Add the chickpeas/garbanzo beans, 2 tablespoons of water, the olive oil, lemon juice, garlic, cumin, and 1/4 teaspoon of salt to a food processor.
2. Process until smooth and creamy. If needed, add additional water to thin out the hummus and 1/4 teaspoon of salt to your taste preference.
3. Store covered in the refrigerator.
4. Enjoy with pita, veggies, and much more!

Feeling adventurous? Try making this **delicious pita at home!**