

# Hummus (with chili oil)

Serves 9

## Ingredients:

- ½ cups cooked chickpeas, drained and rinsed
- ⅓ cup Tahini
- 2 tablespoons oil
- 2 tablespoons lemon juice
- 1 garlic clove
- ½ teaspoon salt
- 5 tablespoons ice water, or as needed to blend
- 2+ tablespoons chili oil \*optional

## Instructions:

- Place ½ cup chickpeas in a blender or food processor, blend until a thick paste is formed.
- Add ⅓ cup Tahini, 2 tbsp oil, 2 tbsp lemon juice, 1 garlic clove, ½ tsp salt, and optional drizzle of chili oil. Pulse till combined. Last, add 5 tbsp ice water. Blend until completely smooth and creamy. For a thinner hummus, add more water or lemon juice as needed.
- Adjust seasonings to taste. Garnish with a generous heap of chili oil if using, and serve.

