

HUMMUS SANDWICH SPREAD & VEGGIE DIP

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YOU WILL NEED:

- 3 16-oz cans of garbanzo beans/chickpeas, drained (set aside liquid for later)
- 2 teaspoons garlic, minced
- juice of 3 lemons
- ¾ cup roasted tahini
- ¼ cup olive oil
- 1 teaspoon salt or salt to taste
- 1 cup chopped walnuts or pine nuts
- garnish with sliced black olives and paprika

DIRECTIONS:

- 1. Combine all ingredients in a large bowl.
- 2. Puree in small batches in a food processor or blender until smooth. If it is too thick, use the liquid from the garbanzos to get the desired consistency.
- 2. Keep refrigerated until ready to use. This freezes well.

