

Cilantro Hummus

It's hard to be humble when this hummus recipe is so awesomely delicious!

Ingredients

- 1 cup dry chickpeas cooked according to package directions or 3 cups canned chickpeas
- 1/4 cup extra virgin olive oil
- 3/4 cup tahini
- Juice of 1 lemon
- Juice of 1/2 lime
- 2 garlic cloves chopped
- 1/4 teaspoon ground cumin
- 3/4 cup bean cooking liquid or water if using canned beans
- 1/2 teaspoon unrefined sea salt or to your taste
- 1 bunch organic cilantro leaves and stems
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Directions

Place all ingredients, except for cilantro, into a blender and blitz till smooth. Add cilantro, blitz and pulse until the cilantro is finely chopped.

I love this hummus on a multigrain flatbread with tabouli or loaded with other veggies. O my yum!!!