

Sweet Chili Hummus

Serves: about 1 cup Print

Ingredients:

1 can (15.5 oz) garbanzo beans (chickpeas), drained and rinsed
2 tbsp olive oil
2 tbsp tahini paste
2 tbsp water
Juice of 2 limes
3 tbsp thai sweet chili sauce
2 tsp soy sauce
¼ tsp crushed red chili flakes
chopped scallions and sesame seeds, for garnish
seedy tortilla chips and veggies, for serving

Directions:

1. In the bowl of a food processor, add chickpeas, olive oil, tahini, water, lime juice, chili sauce, soy sauce, and crushed red chili flakes. Process until smooth, scraping down the sides as necessary. Garnish with chopped scallions and sesame seeds. Serve with cut veggies and tortilla chips.

Recipe notes:

*This hummus can be stored in the fridge for about a week.

*You can find thai sweet chili sauce in the international aisle of the grocery store with the Asian products. Tahini is generally in the same area.

*The texture of your hummus will depend on how long you run the food processor. The longer you let it go, the smoother it will be.