

Chard Stalk Hummus

From [Root to Stalk Cooking](#) by Tara Duggan

Makes 1 cup

- Chard stalks from 1 pound whole chard, trimmed and chopped
 - 1 whole clove garlic, peeled
 - ¼ cup tahini
 - ¼ cup extra-virgin olive oil, plus more for drizzling
 - 2 tablespoons fresh lemon juice
 - ½ teaspoon kosher salt
1. Bring a large pot of water to boil and cook the stalks until very tender, 18 to 20 minutes. Drain.
 2. Place the garlic in a food processor and pulse until chopped. Add the chard stalks and purée, then add the remaining ingredients and process until very smooth.
 3. Transfer to a shallow bowl, drizzle with olive oil, and serve at room temperature. The hummus also can be stored in the refrigerator for up to 3 days. Return to room temperature before serving.