

Classic Hummus

Ingredients

1 15 ounce can of chickpeas, drained with 1 tablespoon of liquid reserved
2 large garlic cloves, pressed
juice of 1 lemon
1/4 cup tahini
3 tablespoons olive oil, divided
1/2 teaspoon sweet smoked paprika, plus more for garnish
1/2 teaspoon cumin
1/4 teaspoon kosher salt

Instructions

Combine the chickpeas with the liquid, garlic, lemon juice, tahini in a food processor. Puree until it makes a chunky paste. Scrape down the sides and add 2 tablespoons of olive oil, paprika, cumin and salt. Puree until smooth.

Place on a plate or in a bowl and sprinkle with paprika and drizzle with the remaining tablespoon of oil. Serve with pita chips or carrot and celery sticks.

Source: Adapted from Food & Wine