

## Lemon Hummus

### Ingredients:

- 1- 15-ounce can chickpeas {also called garbanzo beans} drained and rinsed
- 1/2 medium lemon, zested {separate the lemon zest in half}
- 2 medium lemons, juiced
- 1/4 cup tahini {also known as sesame seed paste}
- 2 garlic cloves, chopped
- 2 Tablespoons extra virgin olive oil
- 1/8 teaspoon salt
- Garnish with freshly chopped parsley



### Instructions:

1. Place all ingredients in a food processor and process for another 60 seconds, stopping to scrape the sides half way through. Taste the hummus and adjust to taste. If your hummus is too thick turn on the food processor and add small amounts of water slowly until you reach the desired consistency.
2. Using a spatula scrape the hummus into a shallow bowl. Drizzle a small amount of olive oil on the top of the hummus and garnish with the remaining half of the lemon zest and freshly chopped parsley.
3. Refrigerate in an airtight container for up to 7 days.