

PARTNERED WITH
coles

Hummus

0:10 Prep • Makes 3 cups • Capable cooks

★★★★★

🇺🇸 ON SPECIAL

INGREDIENTS

- 600g canned chickpeas, drained, rinsed
- 1 teaspoon ground cumin
- 2 tablespoons tahini paste (see note)
- 3 garlic cloves, crushed
- Juice of 1 lemon 🇺🇸
- 1/4 cup (60ml) water
- 100ml olive oil, plus extra to serve
- Baby coriander leaves, to serve
- Turkish bread, toasted, to serve

Make your own version of this classic chickpea dip. It's perfect for entertaining.

METHOD

- Step 1** Place the chickpeas, a pinch of salt, cumin, tahini paste, garlic and lemon juice in a food processor and process until combined. Add 1/4 cup (60ml) of water and process again.
- Step 2** With the motor running, drizzle in the olive oil and process until quite smooth.
- Step 3** Place hummus in a bowl, drizzle with extra olive oil and scatter baby coriander leaves over the top. Serve with toasted Turkish bread.

NOTES

* From health food stores and selected supermarkets.