

Ingredients

- 1 (15 oz.) can chickpeas, drained and rinsed
- 2 to 4 tbsp. water
- 2 tbsp. extra virgin olive oil
- 1 tbsp. lemon juice
- 1 garlic clove minced
- 3/4 tsp. ground cumin
- 1/4 to 1/2 tsp. salt

Instructions

1. Add the chickpeas, 2 tablespoons of water, the olive oil, lemon juice, garlic, cumin, and 1/4 teaspoon of salt to a food processor. Process until smooth and creamy. If needed, add additional water to thin out the hummus and 1/4 teaspoon of salt to your taste preference.
2. Store covered in the refrigerator.

