



Jalapeno Hummus

Ingredients

2 cans chickpeas or 3 cups cooked chickpeas
1/2 cup fresh lemon juice (2 large lemons)
1/2 cup well-stirred tahini sauce
2 small garlic cloves, minced
2/3 of a cup of jalapeño pepper slices
4 tablespoons of extra-virgin olive oil, plus more for serving
1 teaspoon ground cumin
Salt to taste
3 to 4 tablespoons of water
Dash of ground paprika, for serving
1 batch of carrots and celery

Directions

In the bowl of a food processor, combine the tahini and lemon juice and process for 1 minute, scrape the sides and bottom of the bowl then process for 30 seconds more. Add the olive oil, minced garlic, jalapeños, cumin, and a 1 teaspoon of salt. Process for 30 more seconds.

Add half of the chickpeas to the food processor and process for 1 minute. Scrape sides and bottom of the bowl, then add remaining chickpeas and process until thick and quite smooth; 1 to 2 minutes.

Slowly add 3 to 4 tablespoons of water until you reach the perfect consistency. Taste for salt and adjust as needed. Serve hummus with a drizzle of olive oil and dash of paprika. Enjoy with your choice of carrot or celery!

Makes 12 servings