

White Bean Hummus

Swick

Makes 2 cups | Active Time: 45 minutes | Total Time: 45 minutes

Puréeing the Garlic

To prepare the garlic, using a food processor, blend the garlic cloves until finely minced.

Step 1: Puréeing the Garlic

- 4 cloves garlic, roasted (or 2 cloves raw)

Step 2: Finishing the Hummus

- 2 cups white beans, cooked and drained
- 1/4 cup roasted tahini
- 1 1/2 lemons, juiced
- 1 tsp chile flakes
- freshly ground black pepper, to taste
- splash of water
- pinch of coarse sea salt (optional)

To finish the hummus, add the remaining ingredients and blend into a smooth and thick purée.

Serve as a spread on your favorite wrap or sandwich. To enhance the hummus, garnish with 2 tbsp of Fresh Harissa and serve with warm pita on the side.