



Lemon Hummus

Featuring Delavignes Lemon Infused Olive Oil!

You will need:

- 2 cloves of garlic
- 1/4 cup Tahini (sesame paste)
- 1 can of Chickpeas, drained & rinsed
- 2 Tablespoons Delavignes Lemon Infused Olive Oil
- 2+ Tablespoons Delavignes Extra Virgin Olive Oil*

Directions:

Blend all ingredients in a food processor until smooth. *For a creamier hummus, slowly add additional Olive Oil while blending until you reach desired consistency.

Serve with pita or tortilla chips as an appetizer. Hummus is also a great dip for sliced veggies, and can be used on sandwiches as an alternative to mayonnaise.