



JABBA THE HUMMUS AND PITA CHIPS

INGREDIENTS

- 1 can of chickpeas, rinsed and drained
- 1/4 cup lemon juice
- 1/2 teaspoon fine sea salt
- 1 medium to large garlic clove, chopped
- 1/2 cup tahini
- 1/2 teaspoon ground cumin
- 1 tablespoon extra-virgin olive oil
- 2-4 tablespoons ice water

DIRECTIONS

1. In a medium saucepan, add chickpeas, and cover with several inches of water. Bring water to a boil and reduce heat to prevent spilling. Boil chickpeas for 20 minutes or until soft and bloated, with skins falling off.
2. Drain chickpeas in fine mesh strainer and run under cold water for 30 seconds. Set chickpeas aside.
3. Blend garlic, salt and lemon juice until the garlic is finely chopped, then let rest for ten minutes or longer for the garlic to permeate the sauce.
4. Add chickpeas and cumin to garlic sauce and blend until smooth while adding olive oil, about 2 minutes. Use a spatula to ensure everything gets blended. Add ice water as needed to achieve a creamy texture.
5. Taste and add up to 1/4 teaspoon sea salt and 1 tablespoon of lemon juice for flavor.
6. Spoon hummus onto serving dish and shape like Jabba the Hutt, and garnish as desired.