



Hummus with Roasted Chili Olive Oil

1 16 oz can of chickpeas or garbanzo beans

1/4 cup liquid from can of chickpeas

3-5 tablespoons lemon juice (to taste)

1 1/2 tablespoons tahini

2 cloves garlic, crushed

1/2 teaspoon salt

2 tablespoons Roasted chili Olive Oil

Drain chickpeas and set aside liquid from can. Combine remaining ingredients in blender or food processor. Add 1/4 cup of liquid from chickpeas. Blend for 3-5 minutes on low until thoroughly mixed and smooth.

Place in serving bowl, and create a shallow well in the center of the hummus.