

Copycat Sabra Hummus

by AllFreeCopycatRecipes.com Test Kitchen

Serves: 4

Preparation Time: 10 min

INGREDIENTS

- 1 can of chickpeas, drained and rinsed
- 1/3 cup tahini
- Juice of one lemon
- 2 cloves garlic, crushed
- 1 teaspoon cumin
- 1/2 teaspoon kosher salt
- 2 tablespoons olive oil
- 2 tablespoons water
- Drizzle of olive oil
- Few dashes of hot sauce
- 1/4 cup toasted pine nuts for garnish
- Pita chips



INSTRUCTIONS

1. Set aside the drained and rinsed chickpeas. In a blender or food processor, add the tahini and lemon juice. Blend until creamy.
2. Add the garlic, cumin, and salt. Blend.
3. Gradually add the chickpeas, and blend until smooth. Scrape down the sides of the blender as needed.
4. Add the olive oil and 2 tablespoons of water and blend. Add the additional tablespoon of water, if needed.
5. Place the hummus in a bowl, top with a drizzle of olive oil, hot sauce, and pine nuts.
6. Serve with pita chips.

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