

Grandma's Hummus with Crisp Veggies

1, 15 oz can chickpeas
1/4 cup tahini (sesame paste)
1/4 cup extra-virgin olive oil, plus oil for drizzling
1 clove garlic, peeled and chopped
1/2 tbsp cumin
1 tsp paprika
Juice of 1 lemon
Salt and black pepper to taste
Chopped fresh parsley leaves for garnish
1 cucumber, sliced
2-3 cups baby carrots

Put everything except the parsley in a food processor or blender and begin to process; add water if needed to allow the machine to produce a smooth puree. Taste and adjust the seasoning if needed. Serve, drizzled with the olive oil and sprinkled with paprika and some parsley. Pair with crisp veggies!

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