

Roasted Garlic & Jalapeño Hummus

INGREDIENTS

- 1 (16oz.) can chickpeas
- 3 tbsp. tahini
- 6-8 cloves garlic
- 2 fresh jalapeños
- salt & pepper to taste (~ 1/8 - 1/4 tsp.each)
- 1 small/medium lemon
- 1/4 tsp. paprika (plus garnish)
- 2 tbsp. olive oil (+ drizzle on top)
- parsley for garnish

INSTRUCTIONS

- On a baking sheet, drizzle olive oil & a sprinkle of salt & pepper on the peeled garlic cloves and jalapeños. *Loosely wrap the garlic in foil to keep it slightly covered.
- Broil under high heat for 15 minutes, turning halfway through.
- Once the peppers have cooled, peel away the charred skin & pop off the stem.
- Drain & rinse chickpeas. Squeeze the skins off the chickpeas by gently pinching at the smaller end of the pea.
- In a food processor, pulse all ingredients until silky smooth.
- Transfer to a bowl and smooth the top. Finish with olive oil, paprika & parsley.
- Chow down with pita chips and sliced veggies!