



Lemon Hummus II

Tahini-Free & made with Lemon and Garlic Olive Oil with a touch of White Balsamic Vinegar!

Ingredients:

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| 1 can chick peas, rinsed and drained | 2 teaspoons The Olive Oil Factory's White Balsamic |
| 2 Tablespoons water | 2 teaspoons lemon juice |
| 1 Tablespoon Delavignes Lemon Infused Olive Oil | $\frac{3}{4}$ teaspoon cumin |
| 1 Tablespoon Delavignes Garlic Infused Olive Oil | $\frac{1}{2}$ teaspoon salt (try Saparosa Roasted Garlic Sea Salt for extra garlic flavor!) |

Instructions:

Blend all ingredients in a food processor until creamy & smooth. You may add up to 2 additional Tablespoons of water if your hummus is too dry.

Serving suggestions: crackers, thin slices of artisan bread, carrot & celery sticks, or as a spread for your favorite sandwich!

This recipe was inspired by *Simple Hummus without Tahini* by **The Wholesome Dish**

www.thewholesomedish.com/simple-hummus-without-tahini

Visit The Olive Oil Factory at 197 Huntingdon Ave in Waterbury, CT or go to GreatOil.com! Phone: 475-235-2481