

## Quick & Easy Lemon Olive Hummus

### Ingredients:

- 1 (15 oz) can garbanzo beans (chickpeas), drained
- 1/3 Cup Lemon Stuffed Manzanilla Olives (about 12 small olives)
- 4 Tb Lemon Fused Olive Oil
- 1 clove garlic, minced
- 1/2 tsp dried parsley (or 1 1/2 tsp fresh)
- salt and pepper to taste

### Directions:

- Blend all ingredients to desired consistency using food processor, blender, or immersion blender.
- Enjoy immediately, or refrigerate covered several hours, or more, to let flavors blend.
- Serve with crackers, pita bread, and/or crudité.

### Notes:

- If desired, stir in water, a little at a time, for a less dense consistency
- This is a recipe to play with- try other flavors of stuffed olives or olive oil to create your signature blend!

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