

## **Lemony-Turmeric Hummus**

Makes 4 Servings

### **HUMMUS**

1 can (15 ounces) chickpeas (garbanzo beans), drained and rinsed  
3 tablespoons freshly squeezed lemon juice  
1 tablespoon sesame tahini  
1 tablespoon filtered or spring water, plus more as needed  
1 clove garlic, chopped  
½ teaspoon ground cumin  
½ teaspoon chili powder  
½ teaspoon ground turmeric  
¼ teaspoon PAPA VINCE sea salt  
1/8 teaspoon cayenne pepper

### **TOPPINGS**

PAPA VINCE lemon olive oil

Put all of the hummus ingredients in a blender and process until smooth. Add a bit more water as needed to achieve desired consistency. Transfer to a bowl. Drizzle with PAPA VINCE lemon olive oil and serve.