



LEMON PEPPER HUMMUS

featuring LEMON PEPPER INFUSED OLIVE OIL SERVES 4

INGREDIENTS

- 2 16 oz. cans chick peas
 (garbanzo beans)
- 1 t Salt
- 2 Cloves garlic
- 5 T Lemon Pepper Infused
 Olive Oil
- 3 T Fresh Parsley



DIRECTIONS ON BACK SIDE

Recipe by Amber Hickerson

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DIRECTIONS

Chop fresh garlic.

Drain chickpeas—but save liquid.

Combine all (except for parsley) ingredients into a blender or food processor and blend until smooth.

Add saved liquid from chickpeas a little at a time to adjust consistency if too thick or dry.

Chop parsley and add as garnish before serving.

Serve with warm pita bread or pita chips.



ENJOY!

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