



Neyla's Hommus

Ingredients

1 lb	Chickpeas, rinsed in a collander
1/2 C	Tahini Paste, (sesame paste)
1/2 C	Lemon Juice, Fresh Squeezed
2 tsp	Kosher Salt
1/2 C	Olive Oil
	Water, as needed to adjust consistency

Preparation

Place chickpeas in strainer and wash well. Let dry for 10 minutes.

Place chickpeas, lemon juice, kosher salt and tahini in food processor. Begin running machine and slowly drizzle in olive oil. Adjust consistency of hommus with water to desired thickness.