Classic Hummus - Developed by Just Friends Media

Ingredients:

1 15.5 oz can chickpeas, drained and rinsed

1 garlic clove

1 lemon, juiced

1/2 cup tahini

2 tablespoons water

3/4 teaspoons salt

freshly ground pepper

1/4 cup Culinary Tours Tunisian Olive oil, plus more for garnish

Optional zaatar for garnish

Pita bread and vegetables for serving

Directions:

In a food processor combine chickpeas, garlic lemon juice, tahini, salt and pepper and process until smooth about 1 minute. With the machine running add olive oil and process until light and creamy. garnish with more olive oil and optional zaatar. Serve with pita and vegetables.

Makes 2 cups