

Green Goddess Hummus



Servings:

12 servings

Prep Time:

10 min

Ingredients

- 1/4 cup **Fresh Basil**, packed
- 1/4 cup **Fresh Cilantro**, packed
- 1/4 cup **Fresh Parsley**, packed
- 1 each **Green Onion (Scallions)**, rough chopped
- 2 tbsp **Chives**, rough chopped
- 2 tbsp **Fresh Dill**, rough chopped
- 2 each **Garlic Cloves**
- 2 each **Lemons**, juiced
- 1 tsp **Lemon Zest**
- 2 tbsp **Olive Oil**
- 1 cup **Baby Spinach**, packed
- 1 can (15.5oz) **Chickpeas**, drained, rinsed
- 1 each **Avocado**

Method of Preparation

Step 1

In a food processor add all the ingredients, except the water.

Blend until smooth, scraping the sides occasionally.

Add a little water at a time until desired thickness/thinness of hummus.

Step 2

Garnish the top of the hummus with olive oil, everything bagel seasoning, and fresh dill.

Serve with your choice of assorted vegetables, crackers, pita chips, ect.

- 1/3 cup **Tahini**
- 1/2 tsp **Cumin**
- 1/2 tsp **Garlic Powder**
- 3/4 tsp **Salt**
- 1/2 tsp **Black Pepper**
- 1/3 cup **Water**
- Garnish-- **Olive Oil, Everything Bagel Seasoning, Fresh Dill**
- Serve With-- **Naan Bread, Fresh Vegetables, Pita Chips**

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