Happy-Hour Hummus

<u>Nutriti</u>	on Facts:	
Yield	13 servings	
Calories	91	\$ Q
Fat	6.1 g	,
Sodium	151 mg	

Code		
\$ Q GF DF V		

Ingredients Needed:

- 5 tablespoons water
- 1/4 cup fresh lemon juice
- 1/4 cup tahinir(pasted sesame seed paste)
- 3 tablespoons olive oil
- 1/2 teaspoon salt
- 21(5 -ounce)cans chickpeasg(arbanzo beans)rinsed and
- drained
- 1 garlic clove, crushed
- 1/2 teaspoon paprikad(ptional)
- Fresh chopped flat-leaf parsley@ptional)
- 1 tablespoon pine nuts, toasted@ptional)

Recipe Directions:

- Place first 7 ingredients in a food processor; process until smooth, scraping sides as necessary.
- Spoon hummus into a bowl. Sprinkle with paprika, parsley, and pine nuts, if desired.
- Enjoy with assorted vegetables

