

Green Goddess Hummus (also Regular Hummus)

INGREDIENTS

2 packed cups fresh basil leaves (or more)

1 15-oz can of chickpeas, drained and rinsed

¼ cup tahini

¼ cup fresh lemon juice (about 1 large lemon's worth)

¼ cup olive oil (or more as needed for smoothness)

2 tablespoons fresh chives (optional but awesome)

1 large garlic clove, finely diced (must do this before blending)
or you can use garlic powder for milder taste
(raw garlic can give some people agita)

½ teaspoon salt, more to taste

1 teaspoon cumin (very important secret ingredient!)

DIRECTIONS

1. Add everything to a blender and blend until smooth. Add water or more oil if it's too thick.
2. That's it.
3. If you want regular hummus? Just don't add the basil.

