



Lemon Rosemary Hummus

Prep Time: 15 minutes

Yield: 8 servings

Ingredients

3 (15 ounce) cans cannellini, navy or white beans

1 tablespoon minced garlic

2 tablespoons tahini (sesame seed paste)

Zest of 2 lemons

¼ cup lemon juice

2 tablespoons fresh rosemary, minced

1/2 teaspoon sea salt

¼ cup olive oil

Preparation

1. Drain cans of beans but do not rinse and immediately add to food processor.
2. Add remaining ingredients to food processor and process until smooth.
3. Season with additional salt, pepper and smoked paprika.

Recipe provided by Chef Teresa Hansen

www.chefhansen.com