

Chipotle Hummus



Prep Time: 15 minutes

Yield: 3 cups

Ingredients

- 6 tbsp. [Gustare Chipotle Extra Virgin Olive Oil](#)
- ¼ cup [Gustare Japanese Toasted Sesame Oil](#)
- 3 cans (15.5 oz.) garbanzo beans, drained
- 3 cloves garlic
- ⅓ cup freshly squeezed lemon juice (approx 1 lemon)
- 1 tbsp. ground cumin
- 1¼ tsp. salt
- ¼ tsp. paprika, plus more for garnish
- Fresh parsley, chopped, for garnish (optional)

Directions

1. Whisk together olive oil and sesame oil. Set aside in small pitcher.
2. Combine remaining ingredients in food processor.
3. Slowly drizzle oils into hummus while processing. Mix until smooth and creamy.
4. Sprinkle with fresh parsley and paprika. Enjoy with Gustare's [Oven-Baked Pita Chips](#).