

Avocado Cilantro Hummus

Adapted from *Kay Chun/Food and Wine*

Makes 3 Cups:

Ingredients

2 avocados, chopped
1 15 ounce can chickpeas, drained
2 tablespoons tahini
juice of one lemon
juice of one lime
1 large garlic clove, chopped
1 teaspoon ground cumin
kosher salt and freshly ground black pepper
1/2 cup extra virgin olive oil, plus more for drizzle
1/4 cup cilantro, chopped

Preparation

In a food processor, combine chickpeas and chopped avocado (squeeze scored flesh right out of its skin).

Add lemon and lime juice, tahini, chopped garlic, cumin, kosher salt and freshly ground black pepper.

Add extra virgin olive oil and pulse until combined and smooth.

Mix in chopped cilantro and pulse until just incorporated.

Taste and adjust seasoning, if needed.

Spread hummus in a shallow serving bowl and drizzle with extra virgin olive oil.

Serve with pita toasts and crudité's.

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