

Roasted Jalapeño Hummus

Ingredients

- 2 cups chickpeas
- 3 jalapeños
- 1/4 cup cilantro
- 1/4 cup tahini
- 3 cloves garlic (minced)
- 1 tsp salt
- 1 lemon (juiced)
- 3 slices lemon
- 1 lime (juiced)
- Reserved liquid from canned chickpeas
- 1/4 cup olive oil
- 1 bag Stacy's® Simply Naked® Organic Pita Chips

How to make it

1. Preheat oven to 425°F. Place jalapeños and 3 slices of lemon on a baking sheet and roast for 20 minutes, flipping them at the halfway point.
2. Let jalapeños cool down then peel off the skin, slice off the stem ends and cut the peppers lengthwise. Use the knife to scrape out the seeds. Discard stems and seeds.
3. In the bowl of a food processor combine the drained chickpeas, garlic cloves, roasted jalapeños, cilantro, olive oil, tahini, lemon juice, lime juice, and salt, plus 3 tbsp of the reserved chickpea liquid. Puree until smooth, adding additional chickpea liquid 1 tbsp at a time until a desirable consistency is reached. Continue to puree for several more minutes until completely smooth.
4. Transfer the hummus to a serving dish and swirl the surface. Drizzle the top with extra-virgin olive oil, top with roasted lemon slices and jalapeño slices, and sprinkle with minced



PREP
TIME
10 min



COOK
TIME
20 min



TOTAL
TIME
30 min



SERVINGS
4-6

Made with



Stacy's® Simply Naked® Organic Pita Chips

cilantro. You can add roasted lemon slices and jalapeños for decor.

5. Serve with Stacy's® Simply Naked® Pita Chips.