## **Easy Hummus**

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Recipe serves 5

Prep time 5 minutes



Creamy, smooth hummus that requires just 8 ingredients, one bowl and 5 minutes to make!

Ingredient **Amount** 15 oz can of chickpeas 1 ----Garlic clove 1 ----Olive oil 1 1/2 tbsp Fresh lemon juice 1 tbsp Cumin 1/2 tsp Water 2 tbsp Salt 1/2 tsp Paprika 1/8 tsp

## Instructions

- 1. Add chickpeas, garlic, olive oil, lemon juice, cumin, water, and salt to a food processor. Blend until creamy (if needed, add more water one tablespoon at a time and continue blending until it reaches your desired consistency)
- 2. Transfer to a bowl. Sprinkle with paprika before serving

## **Notes**

For a smoother and creamier texture, remove the skins of the chickpeas prior to step 1

## **Nutrition Information**

Serving size: 1/4 cup hummus | Calories: 113 | Fat: 5g | Carbs: 13g | Sodium: 328mg |

Fiber: 4g | Protein: 4g