



## EASY HUMMUS



### BLENDER RECIPE

#### Ingredients:

- 4 15-oz cans of chick peas, drained  
(also called garbanzo beans)
- 1-2 garlic cloves
- 1/2 cup fresh lemon juice
- 1-2 tsp Kosher salt
- 1/4 cup sesame seeds
- 1/2 tsp cumin
- 1/4 cup olive oil
- 1Tbsp turmeric (fresh or ground), optional
- Water, if necessary

#### Preparation:

Place ingredients in the blender jar. Place the lid on the jar.

Turn the selector bezel to MANUAL and turn the variable speed control knob to 8. Press START/STOP to begin.

If the mixture stops blending, remove the clear cap from the lid and insert the tamper to help push all ingredients into the blades. *Note: Tamper is not long enough to touch the blades when used through the lid opening.*

Add water or more olive oil, if necessary, to create your preferred consistency. Press START/STOP to end blending.

#### Garnish:

Drizzle olive oil on top and sprinkle with paprika.