



## **White Tepary Hummus**

### **Ingredients:**

- 1 cup White Tepary Beans, cooked & cooled
- 1 cup Garbanzos, cooked & rinsed (canned is fine)
- 2 garlic cloves, whole
- 1 ½ teaspoon salt
- 1/3 cup tahini, stirred well
- 5 tablespoons lemon juice, fresh
- ¼ cup of water
- ¼ cup olive oil, plus extra for serving

### **Directions:**

Add Tepary beans, Garbanzos beans, garlic cloves, and salt into the food processor. Begin to process for 30 seconds. Stop, and scrape down the sides of the bowl. Next add in the tahini and process for another 15 seconds to mix well together. Add in the lemon juice, water and process for 20 seconds, then once again scrape down the sides of the bowl. With the food processor running, slowly add in the olive oil and process for another 25 seconds or until smooth. Transfer to a serving bowl, top off with a few of whole Tepary beans and a drizzle of olive oil. Pair with fresh cut veggies, pita chips or use as a spread on a sandwich. Enjoy, friends!