



4 SERVINGS



15 MINUTES



113 CALS

This Mediterranean Hummus Is the Perfect Afternoon Snack

SABEEN SIDDIQUE

Ingredients

- 1/4 cup pitted Spanish Manzanilla olives
- 1/2 15.5 oz can garbanzo beans (chickpeas), drained
- 1/2 tsp garlic, minced
- 1 tbsp lemon juice
- 1/2 tsp cilantro leaves
- 1 1/2 tbsp olive oil
- 1 tsp fresh basil, chopped
- Pinch salt and black pepper, to taste

Instructions



PREP: 15M

COOK:

READY IN: 15M

1. Put the garbanzo beans, garlic and olives into the food processor and drizzle with olive oil and lemon juice.
2. Season with salt, black pepper, cilantro and basil and blend until smooth.
3. Dish out and cover to refrigerate until ready to be used.