Cilantro Hummus

NIBBLEDISH CONTRIBUTOR

Ingredients

1 28 oz can of garbanzo beans
3 cloves of garlic
2 1/2 tbs tahini paste
1 cup packed cilantro
1 tsp cumin
1 tsp salt
1 pinch granulated garlic
1 pinch Mexican oregano
2 pinches cayenne pepper
1/2-1 tbs olive oil
Fresh crack pepper
water or vegetable stock

Instructions

This makes a lot of hummus, but you'll probably need it because this will go quickly!

In a food processor, combine all ingredients. Add water/vegetable stock to get the consistency that you desire.

Garnish with a drizzle of olive oil, some cilantro leaves, and cayenne pepper.

Enjoy!