



# Curry Hummus

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 14 oz can of chickpeas, drained and rinsed  
juice of 1/2 lemon  
1 tbs tahini  
2 cloves garlic  
about 3 tbs vegetable stock/water  
1/2 tbs olive oil  
yellow curry paste

(or 2-4 tsp curry powder, 1 pinch cumin, 1 pinch red pepper flakes, 1 pinch turmeric, a bit more oil, salt, garlic powder, pepper).

## Instructions

This is so delicious and so easy to make. It is perfect for bringing to a party or to keep in the fridge for a healthy snack.

In a tall container, combine all ingredients and puree with an immersion blender. If you do not have an immersion blender, go buy one, but in the mean time, you can use a food processor. (It will not be as creamy though).

Garnish with some cayenne, cabbage, green onion, or whatever else you like!

Serve with pita chips, veggies, and breads. Enjoy!