Cream Cheese and Garlic Chili 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
4 oz cream cheese
2 tbs garlic chili paste

Instructions

While this looks like roasted red pepper hummus, it is so much more delicious and flavorful! I made this for a superbowl party and people just loved it.

In a tall container, combine all ingredients and puree with an immersion blender. If you do not have an immersion blender, you can use a food processor. (It will not be as creamy though). Just be sure to add the oil slowly after all of the ingredients are pureed.

Garnish with some chili powder, green onion, and some chili paste to let people know what's in it.

I served this with potato chips and pretzels, but you can serve it with pita chips or veggies too!