

Hummus with Homemade Corn Chips

Makes 10 Servings



For the Corn Chips
1 package corn tortillas
avocado oil
salt and pepper

For the Hummus:
16 ounces canned chickpeas
1/4 cup liquid from the can of chickpeas
1 medium lemon zested and juiced
1 1/2 tablespoons sesame tahini
2 garlic cloves
1/2 teaspoon salt
2 tablespoons olive oil

For the Corn Chips:

Place the corn tortillas on a cutting board and cut into quarters. Lay them out in an even layer on a baking tray lined with parchment paper. Toss and coat in avocado oil, salt, and pepper.

Bake in a 350°F oven for 15 minutes until crisp and slightly golden. The chips will crisp up and they cool.

For The Hummus:

Drain the can of chickpeas making sure to reserve a ¼ cup of liquid from the can.

To a food processor add chickpeas, liquid from the can of chickpeas, lemon zest, lemon juice, sesame tahini, garlic, salt, and olive oil.

Pulse the mixture for 3-5 minutes until smooth.

Serve the hummus in a bowl with the corn chips.

Enjoy!