

Chef Reilly's Recipes

# HUMMUS

Ingredients:

Seasoning On The Road Eats

Shawarma Mediterranean Grill Rub Seasoning

2 cups canned chickpeas drained.

Juice of 2 fresh lemons

1/2 Tbsp On The Road Eats Shawarma Seasoning

1 cup Tehini

2 garlic cloves (You can also use roasted garlic)

1-1/2 Tbsp shallot (or 1 small shallot)

3 Tbsp oil (Extra Virgin is my choice)

1 /4 teaspoon Za'atar

Sea Salt to taste

You can also add additional ingredients like  
Cayenne pepper, Jalapenos, Sun Dried Tomatoes,  
the sky is the limit with Hummus!

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Hummus is great to use as a sauce for sandwiches, dip for vegetables & to dip pita or garlic bread. Super Healthy & Super good!

-Chef Reilly



# HUMMUS



Drain the chickpeas and take off the outer skin of the Chickpea. Rinse Chickpeas.



Place all the ingredients in a food processor or blender and mix until the Chickpeas mixture is smooth! If the Hummus is too thick you can add some water to thin it out!



Place the Hummus in a sealed container and refrigerate. I let mine chill for at least an hour before serving.



To plate, simply take the Hummus and spread it out on a plate or bowl. You can garnish with some Olive Oil, Whole Chickpeas and Za'atar.



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