

Spinach Hummus



Chef: Angelo Georgalli / Photographer: Richie Cosgrove

Once you've made fresh homemade hummus, you won't go back to store bought stuff. Enough said.

Makes:

530ml

INGREDIENTS:

- 1 x 400g can chickpeas
- ½ cup fresh baby spinach
- 2-3 Tbsp water
- 1 Tbsp extra virgin olive oil
- 1 clove garlic, minced
- ½ tsp ground cumin
- ¼ cup lemon juice
- ¼ cup white tahini
- ¼ tsp salt
- Pinch of smoked paprika

INSTRUCTIONS:

1. Place all the ingredients into a blender.
2. Carefully secure the lid and blend on pulse for 30 seconds or until smooth.
3. Store in an airtight container and refrigerate for up to 7 days. But trust me, it won't last long in the fridge!

TIP: If you want to make your own tahini, combine ¼ cup white sesame seeds with 2 Tbsp olive oil and mix in a blender until a creamy paste is formed, approx. 5 minutes.