

MINI CHEF MAGIC HUMMUS



INGREDIENTS

Makes 20 servings

- 2 Cans Chickpeas
- 8 Roasted Garlic Cloves
- $\frac{1}{3}$ Cup Tahini
- 2 Lemons Juiced
- 1 TBSP Salt
- 7 Ice Cubes
- Ice Cold Water
- Salt & Pepper to Taste

INSTRUCTIONS

Add to the Food Processor Bowl:

- 2 Cans of chickpeas (drained)
- A big spoonful of Tahini (about $\frac{1}{3}$ cup)
- 8 Garlic Cloves (the ones that were cooked in oil)
- $\frac{1}{2}$ Tablespoon of salt
- Juice from 1 lemon

Blend It Up!

- Put the lid on and blend everything until it starts to look smooth. This will take about 3–5 minutes.

Make It Creamy:

- While it's blending, add 1 ice cube at a time. This will make it super smooth. You can also add ice cold water to help (about $\frac{1}{4}$ to $\frac{1}{2}$ cup) to make it super smooth and fluffy.

Taste Test:

- Try a little with a spoon. Want more salt or lemon? Add a bit and blend again!

