

Sun-dried Tomato Hummus

Ingredients:

2 Tbsp. oil packed sun-dried tomatoes
1 can chickpeas – drained and rinsed
1 tsp. lemon juice
2 Tbsp. olive oil
¼ cup water
Salt
Pepper
Garlic powder

In a large food processor, puree sun-dried tomatoes until cut into small pieces. Add chickpeas, lemon juice, and olive oil. Puree, adding a small amount of water at a time until smooth. Season with salt, pepper, and garlic powder to taste, and puree until well blended. Chill and serve as a dip or spread.

Recipe by Megan Farquharson
Cheesyrice.com