

# Green Goddess Hummus

## Directions:

To put together this Green Goddess Hummus, begin by pulsing the tahini and lemon juice together in a food processor or blender, making them smooth and creamy. Add the olive oil, parsley, rosemary, chives, garlic, and salt to the processor and pulse for about a minute, pausing to scrape down the sides of the bowl as necessary.

Add half of the chickpeas and process for a minute, scrape down the bowl, then add the remaining chickpeas. Process until the hummus is thick and smooth. If the hummus is too thick or not creamy enough, run your food processor and add 1-2 tablespoons of olive oil until it reaches your desired consistency.

Serve in a shallow dish with a drizzle of olive oil on top. Enjoy!