



LEMON BASIL HUMMUS

Servings: 0

Ingredients

- 1 15 oz can chickpeas (garbanzo beans), drained and rinsed
- 1 cup (loosely packed) basil
- 1/4 cup extra-virgin olive oil
- 1/4 cup fresh lemon juice
- 1 clove garlic
- 1/2 tsp salt
- 1/4 tsp black pepper
- pinch ground cayenne pepper (optional)

Directions

Add all ingredients to a food processor and pulse until smooth, scraping sides as needed. For a thinner consistency, add 1/4 cup water and pulse to combine. (If you are preparing this in advance or if you intend to store leftovers, keep in mind that the hummus will thicken when refrigerated.)

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/668705223/lemon-basil-hummus/>