



Chunky Spicy Hummus

Recipe courtesy of Alba Carbonaro Johnson

Makes 3 cups

Hummus is a classic dish in Mediterranean cuisine and is usually served along with pita bread and olives. It can also be used as an alternative to mayonnaise for sandwiches.

1 (28-ounce) can chickpeas, rinsed and drained, reserve 1 tablespoon chickpeas for garnish
4 – 6 cloves garlic, roughly chopped
1 teaspoon ground cumin
1 teaspoon ground coriander
1 cup tahini
Zest and juice of 1 lemon
1/4 cup extra virgin olive oil, plus more for drizzling
1/4 – 1/2 teaspoon Harissa
1/2 cup warm water, if needed
Kosher salt
Freshly ground black pepper
1 tablespoon roughly chopped fresh Italian parsley leaves for garnish
Toasted pita bread or vegetables for serving

In a food processor, combine the chickpeas, garlic, cumin, coriander, tahini, lemon zest and juice, 1/4 cup olive oil, and 1/4 teaspoon harissa. Pulse until it is almost pureed, but still slightly chunky. If it is too thick, add a little warm water, a few tablespoons at a time, to get it to the consistency you like. Add salt and pepper, a little at a time, tasting after each addition. Taste and adjust amounts of lemon, harissa, salt, and pepper.

Spoon the mixture onto a serving dish and spread it flat. Run a fork in a circle around the plate for design effect. Drizzle a few drops of olive oil on top. Scatter remaining 1 tablespoon whole chickpeas and the parsley on top. Serve with toasted pita bread or vegetables.