

Jalapeño Hummus

- Total Time: 15 mins
- Cook Time: -
- Serves: 4

Ingredients:

- 1 400g can chickpeas
- 2 jalapenos, roughly chopped
- 1 clove garlic
- Juice of 1/2 lemon
- 1/2 cup coriander leaves, chopped
- 2 tbs olive oil
- 1 tbs water
- Salt to taste

Method:

- Drain the chickpeas.
- Combine all of the ingredients (except the oil and water) and pulse a few times to combine.
- Add oil and water to the mixture.
- Blend until smooth.
- Transfer to a bowl and drizzle some olive oil over top.
- Serve with pita bread or preferred accompaniment!