**TIGER CAFÉ HUMMUS**

**INGREDIENTS**

- 1 15 oz. can chickpeas, rinsed & drained
- 3 tbsp tahini
- 3 tbsp lemon juice
- 2 tbsp olive oil
- 1 clove garlic
- 1/2 tsp cumin
- 1/2 tsp salt
- 2-4 tbsp cold water (or more for thinning)
- Paprika, for topping

**DIRECTIONS**

1. Place lemon juice and clove garlic in food processor. Pulse until garlic is minced. Let garlic and lemon juice sit for 10 minutes to mellow the strong raw garlic flavor before adding the rest of the ingredients.
2. Add tahini and process for 1 minute. Scrape down the sides of your food processor bowl and add chickpeas, olive oil, cumin and salt. Process until smooth (about 2-3 minutes more) gradually adding cold water as desired to thin dip and scraping down sides of the processor bowl as needed.
3. Once the hummus is completely smooth, taste and season as needed.
4. Transfer to airtight storage container and store for up to 7 days.

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**Nutrition Facts**

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Amount Per Serving</th>
<th>Calories</th>
<th>% Daily Value</th>
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<tbody>
<tr>
<td>1 x 1/4 Cup Serving</td>
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