

Alana's Famous Sundried Tomato Hummus

Makes about 2 cups

Ingredients

- 15 oz. can chick peas (garbanzo beans), drained and rinsed
- ½ cup marinated sundried tomatoes
- 3 tbsp. sesame tahini
- 3 tbsp. extra virgin olive oil
- Zest of one lemon
- ¼ cup lemon juice
- ½ tsp. sea salt (more or less to taste)
- ½ tsp. ground cumin (again, to taste)

Directions

- 1) Puree everything in a food processor until smooth, stopping the machine occasionally to scrape down the sides.
- 2) Serve at room temperature with pita bread or pita chips and veggies!