

## Lemon- za'atar hummus

**Makes about 2 cups**

### **Ingredients**

- 15 oz. can low-sodium garbanzo beans
- 1 tsp. minced garlic
- 3 tbsp. tahini
- 2 tbsp. olive oil
- 3-4 tbsp. lemon juice (from one medium lemon)
- 1 tsp. cumin
- ½ tsp. sea salt
- 4 tsp. za'atar (a middle eastern seasoning made from a mixture of dried thyme, oregano, marjoram, and sesame seeds; if you can't find it, you can mix together your own)
- 3 tbsp. water



### **Directions**

- 1) Place all ingredients in food processor and blend until smooth.