

Lemony White Bean and Basil Hummus

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Ingredients

- 1 15oz can white beans, drained and rinsed
- ¼ cup tahini
- handful of fresh basil
- 1 large (or 2 small) garlic clove
- the zest of 1 lemon
- the juice of 1-2 lemons; depending on how lemony you like it
- ¼-1/2 cup olive oil
- salt (and pepper if desired)



Instructions

1. Place the garlic in the food processor, and process into small pieces
2. Add in the rinsed and drained white beans, tahini, basil, lemon zest, and juice of 1 lemon
3. Process until pureed
4. With the processor running, start pouring in some of the olive oil
5. Pour in enough until you achieve the consistency you like, if it is too thick, add more olive oil
6. Taste if it needs more salt and lemon, and add more if needed by processing
7. You want to process it until it is smooth
8. Store in an airtight container, and refrigerate

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/lemony-white-bean-basil-hummus/>