

Moroccan Spiced Hummus with Baked Pita Chips

Made this on a whim. Delicious! The curry flavor is actually very mild in this, so if you are a fan of curry, feel free to add more.

Hummus

2 Cloves Garlic

1 Can Organic Chickpeas, drained and rinsed

2 Tbsp Tahini

Juice from 1/2 Lemon

1/3 C Cilantro, packed into measuring cup. Break off bottoms of stems, but leave leafy stems in tact.

1 1/2 tsp Curry Powder

1 Tsp Turmeric

1/2 tsp Onion Powder

1/2 tsp White Pepper

1/4 tsp Salt

1 Tbsp Dijon Mustard

1 Tbsp Agave (optional)

Pepper to taste

1/3 C Extra Virgin Olive Oil (or a combo of EVOO and Flax Oil for an extra health boost!)



Process garlic cloves in food processor. Add chickpeas and process again. Add remaining ingredients, save for the oil. Process until well combined. Drizzle in oil from the hopper of your food processor while it's on and stop occasionally to scrape the sides down with a spatula.

To serve: put in to a bowl or dish, top with a drizzle of olive oil and a sprinkle of turmeric & garlic powder. I also sprinkled Dulse on mine for an extra health kick.

Pita Chips

Use your favorite pita or flatbreads (Dairy-Free!, multigrain!), Spray quickly with light mist of cooking spray (I use Organic Canola Oil Spray) and sprinkle with salt, pepper and turmeric. Bake in preheated oven or toaster oven at 375° until you can smell them. About 5-8 minutes. Generally, as soon as you can smell the 'fresh baked bread smell', they are either done or about a minute away from done.